

MORTON & BASSETT SPICES®

Coconut Lime Bars



CRUST:

- 1 cup salted butter, softened to room temperature
- ½ cup sugar
- 1 teaspoon Morton and Bassett Vanilla Extract
- 2 cups all purpose flour
- ½ cup sweetened coconut flakes

FILLING:

- 4 eggs
- 1 ½ cup sugar
- ¾ cup freshly squeezed lime juice
- 1 tablespoon lime zest
- ¼ cup all purpose flour
- 1 teaspoon Morton and Bassett Vanilla Extract

TOPPING: 1 cup sweetened coconut flakes

Preheat oven to 350°F. Line a 9x13 pan with parchment paper or grease well. Cream butter with an electric mixer. Add in sugar and vanilla, then add in flour one cup at a time, mixing between each addition. Mix in coconut flakes. Press the crust into the baking dish and bake for 20 minutes. Meanwhile, add the eggs to a large mixing bowl and whisk. Add in sugar, lime juice, zest, flour and vanilla and whisk until smooth. Let sit for 15-20 minutes while the crust is baking. Pour the filling over the crust and return to the oven for 15 minutes. Remove from oven, top with coconut, and return to oven for another 15-20 minutes. Remove from oven and let cool to room temperature, then refrigerate for 1-2 hours to set.



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