



CRANBERRY LIME BARS



INGREDIENTS

- 1 c. butter, slightly softened
- c. ½ powdered sugar
- 2 c. flour
- tsp. ¼ salt
- 8 oz fresh cranberries
- 2 limes, zested and juiced
- 4 eggs
- 2 c sugar
- 4 tablespoons flour

DIRECTIONS

- Preheat the oven to 350 degrees.
- Make the crust by cutting the butter and salt into the flour and powdered sugar until well blended. Push into a 9 x 13 pan.
- Bake in the 350 degree oven for 20 minutes.
- Meanwhile, barely cover the cranberries with water in a small saucepan and bring to a boil. Allow them to simmer for about 10 minutes.
- When the cranberries are somewhat softened, drain the water off of them and put them into a food processor. Blend them until coarsely chopped.
- Add the lime zest and the lime juice into the cranberries and blend.
- Add the 4 eggs and the 2 cups of sugar to the mixture and blend again.
- Finally add the flour to the mixture and blend once more.
- When the crust comes out of the oven, spread the cranberry mixture over the crust evenly. Return the baking dish to the oven and continue baking for 30 minutes.
- Allow the bars to cool for awhile and then dust them generously with powdered sugar.
- Cut into bars to serve!

