

# Tangy Lime Bars

*Makes 16 Bars*

*This is a simple recipe to prepare. Just make sure you have enough time to let the bars chill.*

¼ cup of unsalted butter, melted	2 teaspoon lime zest
1 ¼ cup finely crushed chocolate cookie crumbs (approximately 16 sandwich cookies, filling removed)	3 ounces firm goat cheese at room temperature
¼ cup sugar	1 – 14 ounce can sweetened condensed milk
½ teaspoon salt	½ cup lime juice (from 4 – 5 limes)
1 large egg yolk	Lime zest or thin lime sections for garnish
½ teaspoon salt	

## **Directions:**

1. Preheat oven to 325° F. Adjust the oven rack to the middle position. Cut a piece of parchment paper 8" x 16". Brush an 8" square baking dish with some of the melted butter. Line the bottom of the pan with the parchment paper, leaving a 2" overhand on two sides.
2. In a large bowl, mix together the chocolate crumbs, sugar and salt. Add the remaining melted butter. The consistency should be like moist sand. Press the mixture into the bottom of the prepared pan. Bake for 18 minutes. Cool crust for 20 minutes.
3. In a large bowl, whisk together the egg yolk, salt and lime zest. Fold in the goat cheese until combined. Add the condensed milk: whisk until smooth. Add the lime juice" slowly whisk until smooth and thickened.
4. Pour the filling into the cooled crust. Bake until set, about 18 minutes. Cool crust at room temperature, then chill at least 2 hours before serving. Using the parchment paper extensions, lift the lime squares out of pan and transfer to a cutting board. Use chef's knife to cut into 16 squares, wiping the blade with a damp towel between each cut. Garnish with fine zest or thin lime wedges and enjoy.
5. Stir in raisins and cranberries; return pan to oven. Turn oven off; cool mixture in closed oven 30 minutes. Remove from the oven and cool completely.

*Recipe courtesy of Christina Dimacali, Clean Your Plate Chef Services and Cooking Instruction*