

**Misc.**

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## **Lime-Coconut Bars**

Women's Day Magazine

**Preparation Time: 8 minutes**

**Total Time: 45 minutes**

*Bars can be refrigerated airtight with wax paper between layers up to one week.*

### **CRUST:**

**1 roll (16.5 oz) refrigerated sugar cookie dough**

**1/3 cup flour**

**1 cup toasted coconut**

### **TOPPING:**

**2 cups sugar**

**5 large eggs**

**1/2 cup freshly squeezed lime juice**

**1 tablespoon grated lime zest**

**1 tablespoon grated lemon zest**

**1/3 cup flour**

**3 drops green liquid food color (optional)**

**Confectioners' sugar**

Preheat oven to 350 degrees.

Line a 13x9-in baking pan with foil, letting foil extend above pan at both ends. Coat foil with nonstick spray.

Knead cookie dough with 1/3 cup flour and coconut until combined. Press dough evenly into bottom of prepared pan. Bake 15 minutes until golden. Leave oven on.

Whisk sugar, eggs, lime juice, lime and lemon zests, and 1/3 cup flour in large bowl until smooth. Stir in green food color, if desired. Pour over the hot crust.

Bake 20 minutes until set. Cool in pan on wire rack.

Lift foil by ends to cutting board. Cut lengthwise into four even strips, then cut each crosswise in eighths to make 32. Dust with confectioners sugar before serving.

Yield: 32 bars

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Per Serving (excluding unknown items): 4870 Calories; 167g Fat (30.4% calories from fat); 65g Protein; 797g Carbohydrate; 6g Dietary Fiber; 1208mg Cholesterol; 2536mg Sodium. Exchanges: 4 Grain(Starch); 7 Lean Meat; 2 1/2 Fruit; 28 1/2 Fat; 46 1/2 Other Carbohydrates.