

Mango Lime Bars

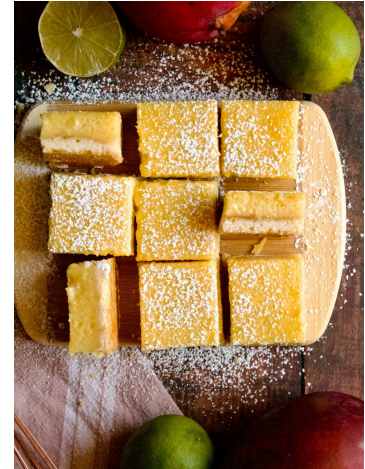
Poetry & Pies

prep time: 15-20 minutes

bake time: 35-40 minutes

total time: 1 hour (plus at least 2 hours cooling time)

servings: 9-16 (large or small bars)



Ingredients

for the lime shortbread crust

- 1 cups (136g) flour, spooned and leveled then sifted
- $\frac{1}{8}$ teaspoon (1g) finely ground sea salt
- $\frac{1}{2}$ cup (113g) unsalted butter, softened
- $\frac{1}{3}$ cup (43g) powdered sugar (to taste)
- $\frac{1}{2}$ teaspoon (2g) [pure vanilla extract](#)
- $\frac{1}{2}$ teaspoon (1g) lime zest

for the filling

- 1 cup (200g) granulated sugar
- $\frac{1}{2}$ tablespoon (3g) lime zest
- $\frac{3}{4}$ cup (about 125g) mango puree*
- $\frac{1}{3}$ cup (80g) lime juice
- 3 large eggs, room temperature
- $\frac{1}{3}$ cup (45g) flour
- powdered sugar to finish

Instructions

1. Preheat oven to 350F/175C. Line an [8x8 pan](#) with [parchment](#). (One easy way to do this is to turn the pan upside down and fold the parchment around it, then flip the pan over and place it in with the folds.)

2. Make your shortbread by whisking the flour and salt together. Be sure your flour was spooned and leveled into the measuring cup then sifted. Set aside.
3. Beat the butter on high until smooth. Add powdered sugar and beat on low then increase to high until very smooth, about 1 minute. Add vanilla and beat until smooth.
4. Add flour and beat on low just until combined.
5. Press the dough into the bottom of the pan, being sure to seal the edges so the filling doesn't seep underneath.
6. Bake 15-20 minutes, until it is matte in appearance and just barely begins to turn golden. You can then let it cool before the next step, but that's not necessary. If continuing right away, leave the oven on.
7. When the crust is done baking, make the filling. Stir the zest and sugar in a medium bowl until fragrant. Add remaining filling ingredients and whisk until smooth. Pour over crust and bake 20-25 minutes, until the filling is mostly set but still wobbly (not jiggy or sloshy) in the middle. If the top begins to brown, tent loosely with foil.
8. Let cool completely then refrigerate at least an hour before cutting.
9. Dust with powdered sugar just before serving. I used a small fine mesh sieve to do this. This is optional, and of course can be done earlier. However, powdered sugar that you get at the store will actually absorb into the bars after a few hours, so it's ideal to dust just before serving.

Enjoy!

Cover leftovers tightly and keep refrigerated for 3-5 days.

**To make mango puree, take fresh, chopped mangoes (or thawed frozen mangoes) and puree in a food processor or blender until completely smooth. Run through a [fine mesh sieve](#) to remove any fibrous bits before using.*