

Key Lime Pie Squares

Ingredients

- 2 c Gingersnap Crumbs
- 3 T Butter
- 4 oz Cream Cheese (softened)
- 4 Egg Yolks
- 14 oz Sweetened Condensed Milk
- 1/2 c Key Lime Juice
- 2 t Lime Zest (about 1 lime)

Instructions

- 1.Preheat the oven to 350F degrees. Line a 9x9 baking pan with aluminum foil, leaving an overhang on the sides, and lightly spray with nonstick spray. Set aside.
- 2.Make the crust: Pulverize the crunchy gingersnap cookies into a fine crumb with a food processor. Pour into a medium sized bowl and mix with the melted butter. Press firmly and evenly into the prepared baking pan. Bake the crust for 10 minutes as you make the filling.
- 3.Make the filling: In a large bowl using a handheld mixer, beat the cream cheese on high speed until smooth. Beat in the egg yolks, scraping down the sides as needed. Beat in the sweetened condensed milk, lime juice, and lime zest until combined. Pour into the warm crust.

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4. Bake for 15-18 minutes, or until the edges of the bars begin to brown. Allow the bars to cool at room temperature in the pan on a wire rack. Once cooled, place the the refrigerator to chill completely, at least 2 hours.

5. Once chilled, lift the bars out of the pan using the aluminum foil overhang. Cut into squares.