

# Lime Bars with Gingersnap Crust

## Ingredients

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1 c Gingersnap Crumbs  
1 1/2 c Sugar  
4 T Unsalted Butter  
3 Eggs  
3 T Cornstarch  
3/4 t Baking Powder  
1/3 c Lime Juice  
2 Limes (zested)  
2 T Powdered Sugar (for dusting)

## Instructions

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Preheat the oven to 350 F degrees. Use an 8X8 inch baking pan and spray with nonstick baking spray.

Starting with whole gingersnaps process them in the food processor until finely ground. Place the butter in a medium bowl and microwave until melted. Add 1/4 cup sugar and crumbs and stir until well combined. Press crumb mixture evenly into the bottom of pan. Bake for 10-12 minutes or until lightly golden. Let the crust cool while making the filling.

Place the eggs in the bowl of an electric mixer fitted with the whisk attachment and whisk the eggs on medium-high speed until they thicken, about 2 minutes. Slowly add 1 1/4 cup sugar while

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continuing to whip on medium-high, until the mixture is very thick and pale colored, about 5 minutes.

Combine the cornstarch and baking powder and stir together to blend well. Add to the egg mixture and blend together on medium speed, scraping down the sides of the bowl if necessary. Add the lime juice and zest and mix well. Pour the filling over the the crust and bake for 30-35 minutes, until the top is set and light golden and a tester inserted into the center comes out clean or slightly damp. Cool completely on a wire rack. Dust with powdered sugar and serve.