

Tropical Lime Bars

CRUST:

2 cups all-purpose flour
1/2 cup powdered sugar
1 cup butter or margarine,
softened

FILLING:

4 large eggs,
lightly beaten
2 cups granulated sugar
1/4 cup all-purpose flour

1 tsp baking powder
1/4 cup freshly squeezed lime
juice (about 3 limes)
1 tsp grated lime zest

GLAZE:

1 cup powdered sugar
2-3 Tbs freshly squeezed
lime juice

Preheat oven to 350°F. In a mixing bowl, combine all crust ingredients using an electric mixer at low speed. Mixture will be crumbly. Press into the bottom of a 13 x 9 inch baking pan. Bake for 20 to 25 minutes or until lightly browned.

Meanwhile, whisk together all filling ingredients. Pour over crust and continue baking for 25 to 30 minutes or until the filling is lightly browned. Cool in the pan on a wire rack.

Stir together glaze ingredients; spread over the entire top of the filling. Allow glaze to set before cutting into bars. Store bars in the refrigerator.

Makes 24 bars.

Fresh Berry Pie

1 pie pastry (9-inch)
1 qt fresh strawberries,
hulled*
1 pint fresh raspberries*
1/4 cup granulated sugar
1 Tbs cornstarch
1 cup water
3 Tbs raspberry gelatin

Sweetened whipped cream
and fresh mint

Bake and cool pie pastry. Set aside.

Wash and pat berries dry. Put 1½ cups strawberries into food processor or blender and puree. Set aside.

In a saucepan, combine the sugar and cornstarch until no cornstarch lumps remain. Stir in water. Cook and stir over medium heat until the mixture begins to thicken, then cook 2 minutes longer. Stir in the gelatin and remove from the heat. Stir in the reserved pureed berries. Cool mixture until it has partially thickened.

Arrange whole strawberries in the crust and top with raspberries. Spoon partially congealed mixture over the berries and chill until set, about 3 hours. Serve with sweetened whipped cream and garnish with a sprig of fresh mint.

Makes 6 to 8 servings.

*Do not substitute frozen berries.

Make sure your oven door's seal is tight. You can check it by placing a dollar bill in the door. If it pulls out easily, the seal is not tight enough. If you need to tug on the dollar to remove it, your seal is working well.

Seal It