



White Chocolate Key Lime Bars

Level: Easy

Serves: about 24

Prep Time: 30 minutes

Cooking & Chill Time: 1 hour + overnight



Crust:

- 16 honey graham full cracker sheets
- 2 Tbsp. white granulated sugar
- 7 Tbsp. unsalted butter, melted

Key Lime Filling:

- 2 (15 oz.) cans sweetened condensed milk
- 1 large egg
- 4 large egg yolks
- 1 cup key lime juice (I use Nellie & Joe's Famous Key West Lime Juice)
- 1 tsp. freshly grated lime zest
- Pinch of table salt



White Chocolate Topping:

- $\frac{1}{4}$ cup whole milk
- $\frac{1}{4}$ cup heavy whipping cream
- 8 oz. white chocolate, chopped

Garnish (optional):

- 1 tsp. unflavored gelatin (Knox)
- 4 tsp. cold water
- 1 cup heavy whipping cream
- $\frac{1}{4}$ cup powdered sugar, sifted
- $\frac{1}{2}$ a lime, for decoration

For Crust: Preheat oven to 350°. Line a 9x13 pan with foil that extends 2 inches beyond the pan. Set aside. Roughly break up the graham cracker sheets and place in a food processor. Add the sugar and melted butter, then pulse until the graham crackers are crumbly and all ingredients are combined. Pour into the foil lined pan and firmly press the crust mixture with your fingers until even. Bake for 8 to 10 minutes; remove from oven. Reduce oven temperature to 325°.

For Key Lime Filling: In a medium bowl, whisk all the ingredients for the key lime filling until combined. Pour the filling mixture onto the crust and smooth out the top with a spatula. Bake for 20 to 22 minutes only. Do not brown. Cool on a wire rack. When cooled, place in refrigerator to chill for 2 hours.

For White Chocolate Topping: In a small saucepan, bring the milk and cream to a gentle boil. Add the chopped white chocolate and let it stand for 30 seconds to melt. Whisk mixture until completely smooth. Set aside for 15 minutes to cool, stirring occasionally. Pour evenly onto the chilled bars and freeze overnight. To serve, lift the entire dessert out of the pan with the extended piece of foil and cut with a sharp knife into bars. Garnish with stabilized whipped cream and lime kites, if desired.

To Garnish (optional): To make stabilized whipped cream, in a small saucepan, sprinkle the gelatin over the cold water and let bloom for 5 minutes. Turn on heat to low and stir constantly until the gelatin is dissolved. Set aside to cool. Meanwhile, with a handheld electric mixer, whip the heavy whipping cream and sugar in a mixing bowl until soft peaks form. With the mixer on the lowest speed, slowly pour the gelatin mixture into the cream mixture. Beat at high speed until stiff peaks form. Place the whipped cream in a pastry bag fitted with a star tip and pipe a mound on each cut piece. If lime kites are desired, cut a lime into thin slices, then cut each slice into quarters and place on the whipped cream.

Notes:

- 1 graham full cracker sheet = 4 individual crackers.
- Stabilized whipped cream will not run or flatten. If you prefer to make regular whipped cream instead, beat 1 cup heavy whipping cream with 2 Tbsp. powdered sugar until stiff peaks form.
- Recipe adapted from www.foodnetwork.com courtesy of Tish Boyle.