

Salt and Serenity

Lime Coconut Squares

Makes 25 2-inch squares

Crust adapted from Molly Wizenberg's British Flapjacks recipe in the April 2010 issue of Bon Appetit Magazine.

Filling adapted from Lucy Waverman's Lime Coconut Squares in the November 30, 2011 Globe and Mail.

Crust:

1/2 cup (1 stick) unsalted butter, cut into 8 pieces
1/2 cup (packed) golden brown sugar
1/4 cup golden corn syrup
1 cup quick-cooking oats (not instant or old-fashioned)
1 1/3 cups all purpose flour
1/2 teaspoon Kosher salt

Filling:

3 eggs, beaten
1 1/2 cup granulated sugar
4 1/2 tablespoons flour
2 tablespoons grated lime rind
1/3 cup lime juice
3/4 cup toasted unsweetened coconut

1/2 cup icing sugar

1. Preheat oven to 350°F. Butter 10 x 10 x 2-inch metal baking pan. Line the bottom of the pan with parchment paper. Combine first 3 ingredients in heavy medium saucepan. Stir constantly over medium-low heat until butter melts, sugar dissolves, and mixture is smooth. Remove from heat. Add oats, flour and salt; stir until coated. Transfer mixture to prepared pan and, using your fingertips, spread out in even layer.
2. Bake for 10 minutes. Remove from oven.
3. While crust is baking, prepare filling: Whisk together eggs, granulated sugar, flour, lime rind and juice in a large mixing bowl until well combined. Stir in coconut.
4. Pour topping mixture over pre-baked base. Bake for 15 to 20 minutes or until filling is set. Sift liberally with icing sugar while still warm. Cool in pan. Cut into 2 inch squares.

