Lemon-Lime Macaroon Bars

Stephanie Spencer, Sunset, May 2013
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CRUST

2 cups coconut, shredded, sweetened, toasted*

1 1/2 cups flour

3/4 cup powdered sugar

2 tablespoons cornstarch

1/4 teaspoon kosher salt

1 cup cold butter, cut into chunks

FILLING

1/4 cup flour

2 cups granulated sugar

4 large eggs

2 teaspoons lime zest

2 teaspoons lemon zest

1/4 cup lime juice

1/4 cup lemon juice

Powdered sugar (optional) for sprinkling on top

Carolyn T's Blog - Tasting Spoons
http://tastingspoons.com

Servings: 32

Note: I used unsweetened, organic coconut which is in smaller shreds than the traditional. I added about 1/4 cup more powdered sugar to the crust mixture to compensate. When toasting it took only 4 minutes.
1. Preheat oven to 350°. Make crust: Pulse all ingredients except butter in a food processor. Add butter and pulse until crumbly and butter is in small pieces.
2. Grease a 9- by 13-in. baking pan. Press crust into bottom and slightly up sides. Bake until light golden, 25 minutes. Let cool 20 minutes.
3. Make filling: Whisk together flour and granulated sugar in a medium bowl, then whisk in eggs and citrus zest and juice just to blend. Pour over crust and bake until only slightly jiggly in center, about 22 minutes. Let cool, chill several hours or overnight, and cut into bars. Dust with powdered sugar if you like.
*Toast coconut at 350° on a rimmed baking sheet until light golden, about 5 minutes.

Per Serving (excluding unknown items): 165 Calories; 8g Fat (43.3% calories from fat); 2g Protein; 22g Carbohydrate; 1g Dietary Fiber; 42mg Cholesterol; 83mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 1 1/2 Fat; 1 Other Carbohydrates.