

Cranberry Key-Lime Squares

Courtesy of *In Our Grandmothers' Kitchens*

Ingredients:

for the crust:

1 cup flour
6 tablespoons confectioner's sugar
1/4 teaspoon salt
1/2 cup (1 stick) butter

for the middle:

1/2 to 2/3 cup cranberries

for the filling and top:

2 eggs
2/3 cup sugar
1/4 teaspoon salt
6 tablespoons key-lime juice
2 tablespoons milk
2 tablespoons flour
confectioner's sugar as needed for dusting

Instructions:

Preheat the oven to 325 degrees. Butter an 8-inch-square pan.

First, prepare the butter crust. In a small bowl combine the flour, confectioner's sugar, and salt. Cut in the butter.

Press this mixture (it will be crumbly!) into the bottom of the prepared pan. Bake for 25 minutes.

Remove the pan from the oven and allow it to cool for 5 minutes. Press the cranberries into the crust (they may or may not press down effectively; if they float up, they will be just fine!).

Move on to the key-lime filling. In a bowl whisk together the eggs, sugar, salt, and key-lime juice until they are thoroughly combined. Whisk in the milk, followed by the flour.

Pour the filling over the crust and cranberries, and return the pan to the oven. Bake until the filling sets and the edges are just a little brown. In my oven this took about 45 minutes.

Allow the bars to cool in their pan; then cut them into squares.

Makes 16 squares.