

# Lime Dessert Squares

## Ingredients:

### *For the Crust:*

4 tbsp. (½ stick) Unsalted Butter, melted  
2/3 cup shelled Pistachios  
1 cup Graham Cracker Crumbs, (8 full cracker sheets)  
¼ cup Granulated Sugar  
1 tbsp. grated Lime Zest

### *For the Filling:*

2 large Egg Yolks  
1 - 14 ounce can Sweetened Condensed Milk  
½ cup Fresh Lime Juice, (3-4 limes)

## Direction:

Preheat the oven to 350 degrees. Line an 8" square baking dish or pan with parchment paper leaving a 2" overhang on the sides. In a food processor, grind pistachios with graham cracker crumbs, sugar and zest. Pour butter through the feed tube and blend.

Press mix into the bottom and approx. 1 inch up the sides of pan. Bake until lightly browned, about 8-10 minutes. Cool about 30 minutes.

In a large bowl, whisk together egg yolks and condensed milk.

Add lime juice and whisk until smooth. Pour filling into cooled crust. Bake until set, about 15 minutes. Cool completely in pan. Loosely cover with saran wrap and refrigerate for at least 1 hour.

Use the overhang to lift out of the pan. Use a serrated knife and cut into 16 squares. (Wipe knife with damp cloth between each cut). Store in refrigerator, covered with plastic wrap.