

Cooking

Key Lime Pie Bars With Vanilla Wafer Crust

By Samantha Seneviratne

YIELD 16 servings

TIME 45 minutes, plus chilling

Some say that a Key lime's juice is slightly more floral than that of its more well-known cousin, the Persian lime, the kind you can find in every supermarket and corner deli. Key limes are hard to find, though, so use bottled Key lime juice or conventional lime juice in this easy recipe that's great for a crowd.

INGREDIENTS

FOR THE CRUST:

1 (11-ounce) box vanilla wafers
2 tablespoons granulated sugar
8 tablespoons/115 grams unsalted butter, melted

FOR THE FILLING:

1 ¾ cup/420 milliliters condensed milk (1 14-ounce can plus 1/2 cup)
5 large egg yolks
¾ cup/180 milliliters Key lime or conventional lime juice
1 teaspoon lime zest

FOR THE TOPPING:

1 cup/240 milliliters cold heavy cream
1 tablespoon confectioners' sugar

PREPARATION

Step 1

Heat oven to 350 degrees. Line a 9-inch square pan with parchment paper, leaving a 2-inch overhang on two sides. In a food processor, combine vanilla wafers and sugar, and pulse until you have fine crumbs. Add butter and process until evenly moistened. Transfer mixture to prepared pan and press it down into an even layer. Bake until fragrant and a shade darker, 15 to 17 minutes.

Step 2

Meanwhile, prepare the filling: In a medium bowl, whisk together condensed milk, egg yolks, lime juice and lime zest.

Step 3

Pour filling over crust (it's O.K. if it's still warm) and bake until the filling is set, about 15 minutes. Transfer to a rack to cool completely, then cover and refrigerate for at least 4 hours.

Step 4

Use a sharp knife to release edges. Using the parchment overhang, carefully lift and transfer the bar to a cutting board. Just before serving, whip heavy cream and confectioners' sugar until soft peaks form. Top bars with whipped cream and cut into 16 squares to serve.



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