

Foodnity Recipes

Key Lime Pie Bars – Browned Butter Blondie

20 min Prep time	**30 min** Cook time	**50 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Blondie Base

- [ ] 1/2 cup unsalted butter
- [ ] 1 cup granulated sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1 1/2 cups all-purpose flour
- [ ] 1/2 tsp baking powder
- [ ] 1/4 tsp salt

Key Lime Filling

- [ ] 1/2 cup sweetened condensed milk
- [ ] 4 large egg yolks
- [ ] 1/2 cup fresh key lime juice
- [ ] 2 tsp key lime zest
- [ ] 1 tbsp melted butter

Instructions

1. Preheat the oven to 350°F (175°C). Line a 9×13-inch baking pan with parchment paper.
2. In a saucepan over medium heat, melt the butter and continue cooking until it turns a deep amber color and gives off a nutty scent; this is browned butter.
3. In a large bowl, whisk together the browned butter, sugar, eggs, and vanilla until smooth.
4. Sift in flour, baking powder, and salt; fold gently until just combined.
5. Spread the blondie batter evenly in the prepared pan and bake for 12-15 minutes, until lightly golden.
6. While the base bakes, whisk together condensed milk, egg yolks, lime juice, zest, and melted butter for the filling.
7. Remove the pan from the oven, pour the lime mixture over the hot blondie, and return to the oven for another 12-15 minutes, until the filling is set but still slightly wobbling.
8. Allow the bars to cool completely in the pan, then dust with powdered sugar and cut into squares.

Nutrition per serving

310 kcal	4 g	38 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the browned butter smells burnt, discard and start over – the flavor will turn bitter.
- Let the bars chill before slicing for cleaner cuts.
- For extra tang, add a teaspoon of lime zest on top before baking.