



Picnic-Perfect Mojito Bars

with Pecan Shortbread Crust



1h



2 Servings

We've channeled the crisp, refreshing flavors of a mojito into a tasty dessert bar that has it all (minus the rum, but you won't even miss it!). A buttery shortbread crust adds a delightful crunch to balance the smooth, citrusy cream cheese filling. But the star here is the fresh mint, which adds a refreshing bite and that signature mojito flavor. (2-p plan makes 8-inch baking dish; 4-p plan makes a 9x13-inch baking dish.)

What we send

- 1 oz pecans ¹⁵
- 5 oz all-purpose flour ¹
- 2½ oz confectioners' sugar
- 4 limes
- ¼ oz fresh mint
- 1 oz cream cheese ⁷
- 10 oz granulated sugar
- ¼ oz baking powder

What you need

- 4 Tbsp butter (plus more for greasing) ⁷
- kosher salt
- 2 large eggs ³

Tools

- 8-inch square baking pan
- microwave
- rimmed baking sheet
- microplane or grater

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 150kcal, Fat 5g, Carbs 25g, Proteins 2g



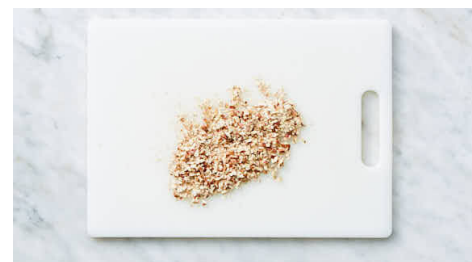
1. Prep baking pan

Preheat oven to 350°F with a rack in the center. Lightly grease an 8-inch square baking pan with **butter**, then line with parchment paper so the parchment hangs on two sides by 2-inches. Melt **4 tablespoons butter** in a medium microwave-safe bowl in the microwave. (Alternatively, melt **4 tablespoons butter** in a small saucepan over medium heat, then transfer to a medium bowl).



4. Prep limes & mint

Finely grate **2 heaping tablespoons lime zest**, then squeeze **¼ cup lime juice**, keeping them separate. Pick and thinly slice **1 tablespoon mint leaves**; discard stems. Reserve remaining mint sprigs for step 6.



2. Toast pecans

Spread **pecans** on a rimmed baking sheet. Bake on center oven rack until fragrant and lightly toasted, about 7 minutes (watch closely as ovens vary). Allow nuts to cool slightly, then finely chop.



5. Make filling

Beat **2 large eggs** in reserved bowl. Add **lime juice, sliced mint, cream cheese, ¾ cup sugar, 2 tablespoons each of the lime zest and flour, and ½ teaspoon each of baking powder and salt**; whisk until mostly smooth. (A few small lumps of cream cheese will remain, this is okay.) Pour filling over parbaked crust.



3. Parbake crust




To bowl with **melted butter**, add **chopped pecans, ¾ cup flour, ¼ cup confectioners' sugar, and ¼ teaspoon salt**. Stir with a spatula until **crumbly dough** forms. Evenly press dough into prepared baking dish. Wipe out bowl; reserve for step 5. Bake on center oven rack until **crust** is golden brown around the edges and center looks set, about 15 minutes (watch closely).



6. Bake & serve

Bake on center oven rack until **filling** is just set and beginning to brown around the edges, about 20 minutes. Transfer to a wire rack; let cool completely, about 1 hour. Use the parchment or foil to lift **bars** out of pan, and cut into squares. Sift **some of the remaining confectioners' sugar** over **bars**. Sprinkle with **remaining lime zest** and garnish with **reserved mint**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**