



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 a 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 serves 16; 4-p plan serves 24.)

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

- 8x8-inch baking dish
- parchment paper
- rimmed baking sheet
- microplane or grater

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



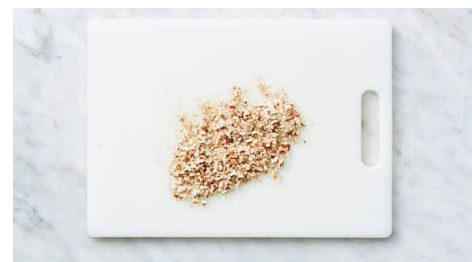
1. Prep baking pan

Preheat oven to 350°F with a rack in the center. Lightly grease an 8-inch square baking dish 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 & cut bars

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!