

Tropical Lime Bars with Oatmeal Crust



Ingredients

- 3/4 cup granulated sugar
- 8 tbsp butter or margarine, softened
- 2 cups Quaker® Oats (quick or old fashioned, uncooked)
- 1 ¼ cups all-purpose flour
- 1/2 tsp salt (optional)
- 1 (14 oz) can low-fat sweetened condensed milk (not evaporated)
- 1/2 cup reduced-fat sour cream
- 1/2 cup fresh lime juice (about 3 limes)
- 2 tsp firmly packed, finely grated lime peel (from 2 to 3 limes)
- 1/2 cup shredded coconut
- 1 (3.5 oz) jar macadamia nuts, chopped (about 3/4 cup)

How to make it

1. Heat oven to 350°F.
2. Lightly spray 13 x 9-inch metal baking pan with cooking spray.
3. In large bowl, beat sugar and butter until creamy.
4. Add combined oats, flour and salt; mix until crumbly.
5. Reserve 1 cup oat mixture for topping; transfer to wire rack.
6. Press remaining oat mixture onto bottom of baking pan.
7. Bake 10 minutes.
8. In same bowl, combine sweetened condensed milk, sour cream, lime juice and lime peel; mix well.
9. Pour evenly over crust.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	40 min	50 min	32

Made with



Quaker® Oats-Old Fashioned

10. In medium bowl, combine reserved oat mixture with coconut and nuts; mix well.
11. Sprinkle evenly over filling, patting gently.
12. Bake 30 to 34 minutes or until topping is light golden brown.
13. Cool completely in pan on wire rack.
14. Cut into bars.
15. Store tightly covered in refrigerator.