



Key Lime Bars

Crust:

- 2 cups flour • ½ cup powdered sugar
- ¾ cup butter softened (1 ½ sticks)

Preheat oven 350*. Combine ingredients in large bowl. Mix until crumbly with electric mixer. Press mixture into ungreased 13 by 9 pan. Bake 20-30 min. until light golden brown.

Filling:

- 4 eggs lightly beaten • ¼ cup flour
 - 1 ½ cups plus ¾ tbs sugar
 - 1 tsp baking powder
 - ¼ cup key lime juice
- cont'd.....



Key lime bars cont'd.....

Mix eggs, sugar, flour,& baking powder. Blend well. Stir in lime juice & blend well. Pour mixture over warm crust. Return to oven & bake another 25-30 min. or until top is light brown & the filling doesn't jiggle. Cool.

Icing:

- 1 cup powdered sugar
- 3 Tbsp lime juice

Mix together so it spreads consistently. Add more lime juice if needed. Spread icing over top of bars.

Submitted by Andrea Preissler



Fruit Salad

- 1 can (11 oz.) mandarin oranges, drained
- 1 can (8 oz.) pineapple chunks, drained
- 1 cup green grapes
- 1 cup halved fresh strawberries
- 1 medium firm banana, sliced
- 3 Tbsp. honey
- 2 tsp. lime juice
- 1/4 teaspoon grated lime peel
- 1/4 teaspoon vanilla extract
- 1/4 teaspoon poppy seeds
- *Fresh mint, optional

In large bowl, combine fruit. In small bowl, combine honey, lime juice, peel & vanilla. Pour over fruit; gently toss to coat. Sprinkle with poppy seeds. *Garnish with mint.

Submitted by Andrea Preissler



Cranberry/Pumpkin Bread

- 2 cups sugar
- 1/2 vegetable oil
- 2 eggs
- 2 1/4 cups flour
- 2 tsp. baking powder
- 1/2 tsp. salt
- 1 Tbsp. pumpkin pie spice
- 15-oz. can pumpkin
- 1 cup frozen or package cranberries

Mix all ingredients. Bake at 350 for 55-60 minutes. Makes 2 big loaves.

Submitted by Emily Smith