



## Streusel-Topped Key Lime Squares

 Vegetarian

READY IN



45 min.

SERVINGS



16

CALORIES



120 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- ☐ 0.8 teaspoon double-acting baking powder
- ☐ 0.3 cup butter softened
- ☐ 3 large eggs
- ☐ 1 cup flour all-purpose
- ☐ 3 tablespoons flour all-purpose
- ☐ 0.3 cup granulated sugar
- ☐ 0.7 cup granulated sugar
- ☐ 0.1 teaspoon lemon extract

- ☐ 0.5 cup key lime juice fresh
- ☐ 1 teaspoon lime rind grated
- ☐ 1 tablespoon powdered sugar
- ☐ 0.1 teaspoon salt

## Equipment

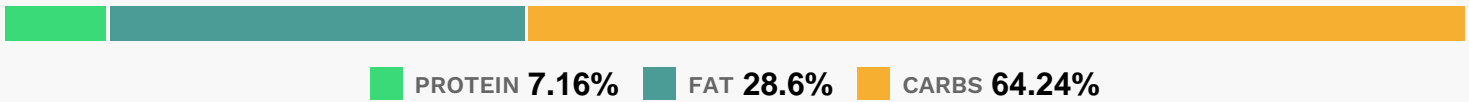
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ wire rack
- ☐ blender
- ☐ baking pan
- ☐ measuring cup

## Directions

- ☐ Preheat oven to 350
- ☐ Place first 5 ingredients in a medium bowl; beat with a mixer at medium speed until creamy (about 2 minutes). Lightly spoon 1 cup flour into a dry measuring cup; level with a knife. Gradually add 1 cup flour to butter mixture, beating at low speed until mixture resembles coarse meal. Gently press two-thirds of mixture (about 1 1/3 cups) into bottom of an 8-inch square baking pan coated with cooking spray; set remaining 2/3 cup flour mixture aside.
- ☐ Bake at 350 for 12 minutes or until just beginning to brown.
- ☐ Combine 2/3 cup sugar, 3 tablespoons flour, baking powder, and 1/8 teaspoon salt in a medium bowl, stirring with a whisk.
- ☐ Add lime juice and eggs, stirring with a whisk until smooth.
- ☐ Pour mixture over crust.
- ☐ Bake at 350 for 12 minutes.

- ☐
- Remove pan from oven (do not turn oven off); sprinkle remaining 2/3 cup flour mixture evenly over egg mixture.
- ☐
- Bake an additional 8 to 10 minutes or until set.
- ☐
- Remove from oven; cool in pan on a wire rack.
- ☐
- Sprinkle evenly with powdered sugar.

## Nutrition Facts



## Properties

Glycemic Index:29.01, Glycemic Load:13.14, Inflammation Score:-1, Nutrition Score:2.5547825784787%

## Flavonoids

Eriodictyol: 0.17mg, Eriodictyol: 0.17mg, Eriodictyol: 0.17mg, Eriodictyol: 0.17mg Hesperetin: 0.73mg, Hesperetin: 0.73mg, Hesperetin: 0.73mg, Hesperetin: 0.73mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

## Nutrients (% of daily need)

Calories: 120.48kcal (6.02%), Fat: 3.9g (6%), Saturated Fat: 2.13g (13.32%), Carbohydrates: 19.72g (6.57%), Net Carbohydrates: 19.43g (7.07%), Sugar: 12.12g (13.46%), Cholesterol: 42.5mg (14.17%), Sodium: 74.62mg (3.24%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.2g (4.39%), Selenium: 6.12µg (8.74%), Folate: 22.15µg (5.54%), Vitamin B2: 0.09mg (5.47%), Vitamin B1: 0.08mg (5.21%), Iron: 0.63mg (3.48%), Phosphorus: 34.56mg (3.46%), Manganese: 0.07mg (3.37%), Vitamin A: 143.11IU (2.86%), Vitamin B3: 0.56mg (2.82%), Vitamin C: 2.31mg (2.79%), Vitamin B5: 0.2mg (1.98%), Calcium: 19.73mg (1.97%), Vitamin B12: 0.09µg (1.49%), Vitamin E: 0.2mg (1.35%), Zinc: 0.2mg (1.31%), Vitamin D: 0.19µg (1.25%), Copper: 0.02mg (1.15%), Vitamin B6: 0.02mg (1.15%), Fiber: 0.28g (1.13%)