

# Mango Dream Bars

*Makes about nine bars*

## Ingredients

- 5 ounces gingersnap cookies
- 1/3 cup palm sugar (or brown sugar)
- 1/4 teaspoon salt
- 5 tablespoons melted butter
- 3 egg yolks
- 1 1/2 teaspoon lime zest
- 1 (14 oz.) can condensed milk
- 1/3 cup fresh lime juice
- 2/3 cup pureed mango (takes 1 or 2 mangos)

## Directions

1. Preheat the oven to 350 degrees.
2. Combine the cookies, sugar, and salt in a food processor and pulse until the cookies have completely crumbled. Transfer the cookie crumb mixture to a mixing bowl, and stir together with the melted butter.
3. Press the cookie mixture into the bottom of an 8" x 8" baking pan. If you can manage it, try to press some of the mixture up onto the sides of the pan too.
4. Bake the crust in the oven for about 10 minutes. Set it aside to cool as you put together the custard.
5. Cream the egg yolks and lime zest together using an electric mixer with a whisk attachment. This will take about 5 minutes with the mixer, or 10-15 minutes by hand. You want the eggs to change color, becoming light, thick, and fluffy.
6. While mixing on a low speed, add the lime juice and pureed mango. Mix well to combine, then pour the mixture into the baking pan, over the crust.
7. Bake for about 10 minutes, or until the custard sets. It should become slightly firm.
8. Allow the bars to cool to room temperature, then cover and chill overnight in the fridge.
9. Cut into bars, and serve garnished with whipped cream and a slice of lime or mango.

**MARY MAKES DINNER**



This recipe caame from **Mary Makes Dinner**

<http://MaryMakesDinner.Typepad.com>

Author: Mary Helen Leonard

Copyrighted under a Creative Commons Share-Alike License. This material may be shared for non-commercial use only. Author must be credited whenever material is used.

**Questions, comments?**

Contact Mary Helen at [MaryMakesDinner.Blog@gmail.com](mailto:MaryMakesDinner.Blog@gmail.com)