

# ROLD GOLD® Key Lime Pie Bars

## Ingredients

### Pretzel Crust:

- 1/2 bag (13.05 oz bag) ROLD GOLD® Sticks, divided
- 1/3 cup granulated sugar
- 1/4 tsp ground cinnamon
- 1/2 cup unsalted butter, melted

### Lime Filling:

- 4 egg yolks
- 1 can (14 oz or 300 mL) sweetened condensed milk
- 12 lime zest twists, for garnishing
- 1 tbsp freshly grated lime zest
- 1/2 cup freshly squeezed lime juice
- 1 tsp vanilla extract
- 2 tbsp confectioners' (icing) sugar, for dusting
- 12 whole ROLD GOLD® Sticks

## How to make it

1. Pretzel Crust: Preheat oven to 350°F. Line 8-inch square baking dish with parchment paper, with parchment paper overhanging edges.
2. Chop 1/3 cup ROLD GOLD® Classic Thin Pretzels and set aside for topping.
3. In food processor, pulse remaining pretzels to make 1 ½ cups finely crushed crumbs. Add sugar and cinnamon and pulse to combine. Add butter and pulse to combine. Press crumb mixture firmly into bottom of baking dish.
4. Bake for 10 to 15 minutes or until sugar melts and caramelizes and crust is fragrant. Let cool completely.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	25 min	45 min	12

## Made with



ROLD GOLD® Sticks

5. Lime Filling: In medium bowl, whisk together egg yolks, sweetened condensed milk, lime zest, lime juice and vanilla until well blended. Pour filling over crust and smooth top.
6. Bake for 15 to 20 minutes or until filling is mostly set but still slightly jiggly in the center (filling will continue to set as it cools). Let cool completely on wire rack. Refrigerate for at least 3 to 4 hours but overnight is best.
7. Using parchment paper “handles,” transfer key lime block to cutting board. Cut into 12 bars. Just before serving, sprinkle with reserved chopped pretzels, dust with confectioners’ sugar and garnish each with lime zest twist and a whole ROLD GOLD® Classic Stick Pretzel.