

## CREAMY MEYER LEMON CRUMB BARS

- 1/2 cup (4 oz) unsalted butter, slightly softened
- 1 cup brown sugar, lightly packed
- 1 cup oats
- 1 1/3 cups white whole wheat flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1 can sweetened condensed milk
- 1/2 cup fresh Meyer lemon juice
- 2 small Meyer lemons, zest of
- 1 Key lime, zest of

Preheat oven to 350.

For crust/crumble: Combine butter, brown sugar, flour, oats, baking powder and salt in a medium bowl. Blend with your fingers until all ingredients are evenly moistened and there is no visible loose flour. Press half of the mixture (2 cups) evenly into the bottom of an 8"x 11" pan - you could go a little smaller with the pan, but don't go any larger. Set aside remaining half of the mixture.

For filling: In a medium bowl, combine sweetened condensed milk, lemon juice and zest. Whisk until well combined. Pour evenly over crust layer.

Scatter remaining crust/crumble mixture over filling. Bake for around 25 minutes until golden. After bars have cooled in pan for 30 minutes, cut into squares with a sharp knife, then place pan in fridge for 2 hours or more before serving. Serve cold.

\* recipe adapted from The Pioneer Woman, March 2010