



# Tropical Lime Bars with Oatmeal Crust



**SERVINGS**



**COOKING TIME**

32 Bars

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Brighten up your day with Tropical Lime Bars with Oatmeal Crust. This recipe full of citrus flavors, chewy oats, and crunchy nuts, its perfect for entertaining in the summertime. Even if you can't make it to the beach, the flavors in this oatmeal bar will make it feels as if you're on vacation.

## Ingredients

- 3/4 Cup(s) granulated sugar
- 8 Tablespoon(s) (1 stick) butter or margarine, softened
- 2 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1-1/4 Cup(s) all-purpose flour
- 1/2 Teaspoon(s) salt (optional)
- One 14-ounce can low-fat sweetened condensed milk (not evaporated)
- 1/2 Cup(s) reduced-fat sour cream
- 1/2 Cup(s) fresh lime juice (about 3 limes)
- 2 Teaspoon(s) firmly packed, finely grated lime peel (from 2 to 3 limes)
- 1/2 Cup(s) Shredded coconut
- One 3-1/2-ounce jar macadamia nuts, chopped (about 3/4 cup)

## Cooking Instructions

1. Heat oven to 350°F.
2. Lightly spray 13 x 9-inch metal baking pan with cooking spray.
3. In large bowl, beat sugar and butter until creamy.
4. Add combined oats, flour and salt; mix until crumbly.
5. Reserve 1 cup oat mixture for topping; transfer to wire rack.
6. Press remaining oat mixture onto bottom of baking pan.
7. Bake 10 minutes.

8. In same bowl, combine sweetened condensed milk, sour cream, lime juice and lime peel; mix well.
9. Pour evenly over crust.
10. In medium bowl, combine reserved oat mixture with coconut and nuts; mix well.
11. Sprinkle evenly over filling, patting gently.
12. Bake 30 to 34 minutes or until topping is light golden brown.
13. Cool completely in pan on wire rack.
14. Cut into bars.
15. Store tightly covered in refrigerator.