

Blackberry Limeade Bars

½ cup butter, softened
¼ cup sugar
1 cup flour
¼ tsp salt
1 ½ cups sugar
½ cup flour
1 Tbsp lime zest, loosely packed
¼ tsp salt
1 large egg plus 3 large egg whites
2 cups fresh blackberries
2/3 cup fresh lime juice

Preheat oven to 350 degrees. Line bottom and sides of an 8-inch square pan with parchment paper, allowing 3 inches to extend over sides. Beat ½ cup butte and ¼ cup sugar at medium speed with an electric mixer until smooth. Stir together 1 cup flour and ¼ tsp salt; gradually add to butter mixture, beating at low speed just until blended after each addition. Press dough into bottom of prepared pan. Bake 20-25 minutes or until lightly browned. Whisk together 1 ½ cups sugar and next 3 ingredients in a large bowl. Whisk in egg and egg whites just until blended. Process blackberries in a blender until smooth. Pour pureed berries through a fine wire-mesh strainer into sugar mixture, discarding seeds. Whisk in lime juice. Pour over warm crust; bake 30-35 minutes or until center is set. Cool on wire rack 30 minutes. Cover with plastic wrap, chill 2 hours. Lift from pan, using parchment paper as handles. Cut into 16 bars. These bars are best served chilled.