

# “Lime in the Coconut” Frosted Cheesecake Bars from Beverly

Prep Time: 45 minutes Makes: 24 bars

## Cookie Base

Pouch ( 1 lb, 1.5 oz) Betty Crocker sugar cookie mix  
2 Tablespoons all purpose flour  
1/3 Cup butter or margarine, softened  
1 egg slightly beaten

## Filling

3 Tablespoons lime juice  
1 teaspoon vanilla  
2 eggs  
2 pkgs (8oz each) cream cheese, softened  
1 can (16 oz) cream of coconut (not coconut milk)  
3 Tablespoons lime juice  
1 teaspoon vanilla  
2 eggs  
(12 oz) Betty Crocker whipped cream cheese frosting

## Topping

1 container (12oz) Betty Crocker whipped cream cheese frosting  
1 ¼ cups coconut, toasted  
2 teaspoons grated lime peel

1. Heat oven to 350. Spray bottom and sides of 13 x 9 pan with cooking spray. In large bowl, stir cookie base ingredients until soft dough forms. Press evenly in bottom of pan. Bake 15-18 minutes or until golden brown.
2. Meanwhile, in large bowl, beat cream cheese with mixer on medium until light and fluffy. Beat in cream of coconut until well blended. Beat in lime juice, vanilla and 2 eggs until smooth. Spread over cookie base.
3. Bake 40-45 minutes or until set and light golden brown on edges. Cool 30 minutes at room temperature. Refrigerate 1 hour to cool completely.
4. Carefully spread frosting over filling. Sprinkle with coconut and lime peel. Cover; refrigerate 30 minutes. For bars, cut into 6 rows by 4 rows. Store covered in refrigerator.

## **Additional Information**

Crème of coconut is not available at WalMart but is at Kroger in the Mexican food section. It is on the bottom shelf and is in a 15+ ounce can.

I used a fresh lime for the juice and peel; however, the next time I make it I think I will use “Nellie and Joe’s” Famous Key West Lime Juice (also available at Kroger). I think this will give a little more lime flavor/kick to it. I’ll do more grated lime peel also.

To me the most time consuming part was toasting the coconut. I used the “sweetened” so it was moist, which meant it had to dry out before it would toast