Lime Meringue Bars
Makes 36

Ingredients:
- 1 cup flour
- ½ cup powdered sugar
- 1 teaspoon salt
- ½ cup butter, unsalted, melted

- 2 tablespoons white chocolate chips
- 2 eggs, lightly beaten
- 1 cup granulated sugar
- 2 tablespoons flour
- ¼ teaspoon salt
- 5 tablespoons lime juice

- 2 egg whites
- ½ cup granulated sugar

Directions:
1. Preheat the oven to 350F. Line an 8x8 baking dish with nonstick foil. In a small bowl, whisk the flour, powdered sugar, and salt, then stir in the butter. Press the dough evenly into the baking dish. Bake the dough for 18-20 minutes or until the crust is starting to become golden brown around the edges.
2. When the crust is done sprinkle it with the white chocolate chips and put it back in the oven for 2-3 minutes. Remove from oven and spread the white chocolate chips into an even layer on the cookie base, set aside.
3. In a medium bowl, whisk together the eggs, 1 cup granulated sugar, flour, salt, and lime juice until well blended. Pour the filling onto the crust while it's still warm. Bake for 18-20 minutes or until the filling is set and starting to turn golden brown.
4. While the cookie bars are baking, whip the two egg whites in the mixer until soft peaks form. Slowly add the granulated sugar to the egg whites while the mixer is running. Beat the egg whites until it's almost stiff peaks. Once the cookie bars are out of the oven, let them cool for a few minutes. Using a piping bag filled with the meringue, pipe the meringue into lines on the cookie bars. Alternatively, spread the meringue in a swirled pattern over the cookie bars using a spoon or knife.
5. Using a blow torch, lightly brown the meringue. Alternative, you could put the cookie bars under the broiler for several minutes or until the meringue is golden brown on the edges of the meringue.
6. Chill the cookie bars for at least 1 hour. Cut the bars into squares. *(I like to rinse the knife with water between cuts to keep the cuts looking cleaner).*
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