



Key Lime Blandie Bars

Ingredients

BATTER:

- 1/3 cup canola oil
- 1 cup key lime pie mix*
- 4 Tbsp unsweetened, jarred applesauce
- 2 Tbsp tapioca starch
- 1 Tbsp water
- 1/4 tsp salt
- 3/4 tsp baking powder
- 1/2 tsp baking soda
- 12 tsp lemon juice
- 1-1/2 cups flour

*To replace the boxed mix, try 3/4 cup sugar and lime flavoring of your choice.

OPTIONAL TOPPINGS:

- Coconut flakes
- Powdered sugar

Prep Time

TOTAL TIME: 40 MIN

• Prep: 8 min

Cook: 22 min

Cool: 10 min

Directions

- Preheat the oven to 350 degrees F.
- Grease a 9-13 glass casserole/cake pan.
- In a large bowl with a wooden spoon, combine canola oil and pie mixture (or sugar).
- Stir in the applesauce, tapioca starch, and water.
- Add the salt, baking powder, and baking soda, then add the lemon juice and whisk to incorporate evenly through the batter.
- Slowly stir in, by 1/2-cups, the flour. The mixture will become stiff and spreadable.
- Pat the batter into the prepared pan, spreading it evenly into the corners.
- Bake for 22 minutes on a middle rack.
- Top with sifted powdered sugar, or combine sugar with enough water to drizzle over the bars and sprinkle with coconut.