

Passion Fruit Bars

<http://userealbutter.com/2011/01/01/passion-fruit-bars-recipe/>

adapted from [*The Go Lightly Gourmet*](#)

crust:

2 cups (295 g) flour
1/2 cup (75 g) confectioner's sugar
8 oz. butter
1/4 tsp salt

filling:

6 large eggs
2 cups (400 g) sugar
1/4 cup plus 2 tbsps (55 g) flour
1/1/2 tps baking powder
2/3 cup (5.3 oz.) liliko'i puree or passion fruit puree
confectioner's sugar (for dusting)

Crust: Preheat oven to 350°F. For the cookie base, mix the flour, confectioner's sugar, and salt in a medium large bowl. Cut the butter into the dry ingredients with a pastry cutter until the mixture resembles coarse crumbs. Press the dough into the base of a 9×13-inch baking pan. [I had a hell of a time getting these suckers out of the pan when they were done. Next time I will butter the pan, line the pan with parchment, and butter again for ease of removal.] Bake for 15-20 minutes until just golden. Remove from oven.

Filling: Reduce the oven temperature to 325°F. Whisk or beat the eggs until frothy (I think I overbeat the eggs – you don't want it TOO frothy). Gradually whisk in the sugar. Then beat in the flour and baking powder until well-mixed. Pour in the passion fruit puree and whisk or beat until thoroughly combined. Pour the filling over the crust in the baking pan and bake for 30-35 minutes until the top of the bars are golden brown and the center is firm. Cool completely and refrigerate for a few hours before slicing into squares. Makes 2 dozen 2×2-inch squares.