**Passion Fruit Bars aka Lilikoi Bars**

**Modified and adapted by me from**

**http://www.thebakingwizard.com/passion-fruit-lilikoi-shortbread-bars/**

These are best served cold. Store the pan of baked bars in the refrigerator and cut and dust them with powdered sugar just before serving.

Makes 28

**Crust**

* 2 ¼ c all purpose flour (no self rising, please)
* 1 c sugar
* 1 c chopped pecans
* 1 c butter

Heat oven to 350°F. Combine all crumb mixture ingredients in large bowl. Use your hands and mix until it resembles coarse crumbs. Press crumb mixture on bottom of 13x9x2 baking pan. It is ok if there are little chunks of butter.

Adjust an oven rack to the center position and preheat the oven to 350 degrees. Have ready a 13x9x2 inch ungreased baking pan.

Bake for 20 minutes, until the crust is golden brown.

**Passion Fruit (Lilikoi) filling**

* 4 large eggs
* 1 ½ cups granulated sugar
* ¾ cup fresh passion fruit juice
* 1/3 cup all-purpose flour
* Powdered sugar for dusting.

While the crust bakes, whisk the eggs in a medium bowl to combine well. Add the granulated sugar and whisk in well. Add the lilikoi juice and flour and whisk until smooth. Try not to create large bubbles. Pour over the hot crust and return the pan to the oven. ***Reduce the oven temperature to 300 degrees and continue baking until the filling is set, about 30 minutes.*** If there are bubbles, do not worry, they’ll be hidden under a dusting of powdered sugar.

Cool the pan completely on a wire rack, then refrigerate for an hour or two until cold. If you want to serve the next day, cover the pan tightly with foil and refrigerate. Loosen the sides of the dessert with the tip of a sharp knife, going around the pan more than once if necessary. The top of the filling is sticky. To make cutting easy, rub soft butter on the blade of the knife. It cuts through the bars without tearing.

Remove bars from the pan, dust with powdered sugar, and serve.