

Lemon Bars

Ingredients:

Crust

2 cups flour

½ cup granulated sugar

¼ tsp salt

1 cup (2 sticks) butter (salted or unsalted will work, I prefer salted)

Lemon Curd Filling

4 Lemons (Zest and Juice)

4 Eggs

1 ½ cup granulated sugar

¼ cup flour

¼ cup powdered sugar for sifting (optional)

Yields up to 20 bars

Instructions:

Crust

1. Preheat the oven to 350°F.
2. Grease a 9 x 13-inch pan with butter or cooking spray.
3. In a large bowl, stir together flour, sugar, and salt. Add the butter and use a pastry cutter to cut together until the mixture resembles fine crumbs.
4. Press into prepared pan and bake until golden brown around edges, approximately 25 minutes. Remove from oven and let cool.

Filling

5. Zest and juice your lemons. Set aside.
6. In a medium bowl, stir together sugar and flour. Add eggs and whisk to combine.
7. Add lemon zest and lemon juice, mix until combined.
8. Pour mixture over cooled crust and bake 25-30 minutes, until center is set.

9. Allow to cool in refrigerator for a minimum of 2 hours, then sift powdered sugar before cutting into squares.

