

LEMON BARS

PREHEAT

Preheat oven to 350°.

INGREDIENTS

1 c unsalted butter, softened

½ c and 1½ c sugar

2 c + ⅓ c flour

1 tsp vanilla extract

1 tsp salt

⅔ c freshly squeezed lemon juice
(4–5 small lemons)

2 tsp lemon zest

4 large eggs

¼ tsp lemon extract

¼ c powdered sugar

DIRECTIONS

Line 9x13" pan with parchment and lightly spray the bottom with nonstick spray. Set aside.

For the crust, in a medium bowl, beat together softened butter, ½ c white sugar, 2 c flour, vanilla, and salt until well combined. Press down evenly to the bottom of pan and bake for 15-20 minutes or until lightly golden brown. Remove and set aside.

For lemon curd, zest the lemons first. Then microwave them for 10–15 seconds to soften, which helps release more juice. Roll and gently knead the lemons against the counter, then juice until you have ⅔ cup.

Mix remaining 1½ c sugar, ⅓ c flour, lemon juice and lemon zest.

In another bowl, lightly beat 4 eggs, then whisk in to lemon mixture. Pour evenly over the baked crust. Bake for 18–22 minutes.

Allow to cool, then chill in the fridge. Before serving dust with powder sugar.