

YIELD: 36 COOKIE BARS

Super Easy Lemon Bars

Using only 5 simple ingredients & a very quick preparation time, this is the easiest & best lemon bar recipe I've ever tried in almost 40 years of baking.

PREP TIME

20 minutes

COOK TIME

40 minutes

TOTAL TIME

1 hour



Ingredients

For the pastry base

- 1 cup cold butter, cut in small pieces
- 1/2 cup sugar
- 2 cups flour

For the lemon layer

- 1 1/2 cups sugar
- 1/4 cup flour
- 4 eggs
- zest of two lemons, very finely chopped
- juice of 2 lemons, about 2/3 to 3/4 cup juice

Instructions

To make the pastry base

1. Using a pastry cutter or in a food processor blend together the butter sugar and flour.
2. Press evenly into the bottom of a greased and parchment paper lined 9×13 inch baking pan.
3. Bake for 20 to minutes at 350 degrees F (325 degrees F if you are using glass bake-ware) The bottom should just be beginning to brown slightly at the top edges.

For the lemon topping

- 1. Simply whisk together the sugar flour, eggs, zest and lemon juice until the sugar is dissolved.
- 2. Allow the topping to sit for about 10 minutes before whisking together well again and pouring over the baked shortbread base.
- 3. Bake at 350 degrees F for about another 20- 25 minutes or until the top is slightly browned and the custard appears to be set. Cool completely. Sprinkle with icing sugar when cool or try adding a meringue topping.

The nutritional information provided is automatically calculated by third party software and is meant as a guideline only. Exact accuracy is not guaranteed. For recipes where all ingredients may not be used entirely, such as those with coatings on meats, or with sauces or dressings for example, calorie & nutritional values per serving will likely be somewhat lower than indicated.

Nutrition Information	
Yield 36	
Serving Size g	
Amount Per Serving	
Calories 125	
Saturated Fat 3g	
Cholesterol 31mg	
Sodium 52mg	
Carbohydrates 17g	
Sugar 11g	
Protein 1g	