

The Downtown Dish

Decadent Delights

Recipe Credit: Larro White

Category: Cookies/Bars

Easy Lemon Bars

Ingredients:

For the pastry base

1 Cup cold butter, cut in small pieces
½ Cup sugar
2 Cups flour

For the lemon layer

1½ Cups sugar
¼ Cup flour
4 Eggs
Zest of two lemons, very finely chopped
Juice of 2 lemons-about ⅔ to ¾ cup juice
(may need more lemons to make measured amount)



Instructions:

To make the pastry base

Using a pastry cutter or in a food processor blend together the butter sugar and flour. Press evenly into the bottom of a greased and parchment paper lined 9×13 inch baking pan. Bake for 20 to 25 minutes at 350 degrees (325 degrees if you are using glass bake-ware) The bottom should just be beginning to brown slightly at the top edges.

For the lemon topping

Simply whisk together the sugar flour, eggs, zest and lemon juice until the sugar is dissolved. Allow the topping to sit for about 10 minutes before whisking together well again and pouring over the baked shortbread base. Bake at 350 degrees 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 (powdered) sugar when cool.