

The Downtown Dish

Decadent Delights

Recipe Credit: Pinterest

Category: Dessert

Strawberry Lemonade Bars

Ingredients:

Crust

1/4 cup sugar
1/2 cup butter, room temperature
1 1/2 cups all purpose flour
1/4 tsp salt

Filling

1 cup fresh lemon juice
2-3 tsp lemon zest
1/2 cup pureed strawberries (about 3/4 cup berries)
1 1/4 cups sugar
4 large eggs
1/4 cup all purpose flour
1/2 tsp baking powder
1/4 tsp salt

Directions:

Preheat oven to 350F. Lightly grease a 9×13-inch baking pan.

Crust: In a large bowl, cream together sugar and butter, until smooth and fluffy. Working at a low speed, gradually beat in flour and salt until mixture is crumbly. Pour into prepared pan and press into an even layer. Bake for about 17 minutes, until set at the edges.

Filling: In the bowl of a food processor, combine lemon juice, lemon zest, strawberry puree, sugar and eggs and process until smooth. Add in flour, baking powder and salt, then pulse until smooth.

Gently pour the filling over the hot crust when it has finished baking. Return pan to oven and bake for 23-26 minutes, until the filling is set (There will be a light colored “crust” on top from the sugar in the custard).

Sprinkle the bars with some powdered sugar. Cool completely before slicing and use a damp knife to ensure clean slices. Store bars in the refrigerator.

