

Lemon Bars



Ingredients:

For the crust:

- 1/2 cup (1 stick) unsalted butter, softened
- 1/2 cup granulated sugar
- 1/2 teaspoon lemon zest
- 1 cup all-purpose flour
- 1/4 teaspoon salt

For the filling:

- 3 large eggs
- 1 cup granulated sugar
- 1 teaspoon lemon zest
- 3 tablespoons all-purpose flour
- 1 tablespoon cornstarch
- 1/2 cup freshly squeezed lemon juice
- Pinch of salt
- For dusting:
Powdered sugar

Instructions:

1. **Preheat oven** to 350°F (175°C). Line a 9x13 inch baking pan with parchment paper, letting the edges overhang for easy lifting.
2. **Make the crust:** In a medium bowl, cream together the softened butter and sugar until light and fluffy. Beat in the lemon zest.
3. **Add** the flour and salt to the butter mixture and blend until just combined. Don't overmix, or the crust will be tough.
4. **Press** the crust mixture evenly into the bottom of the prepared pan, using your fingers or the back of a spoon. Bake for 15-20 minutes, or until golden brown.
5. **While the crust is baking**, make the filling: In a large bowl, whisk together eggs and sugar until light and frothy.
6. **Whisk** in the lemon zest, flour, cornstarch, lemon juice, and salt until smooth.
7. **Once the crust is baked**, remove it from the oven and carefully pour the filling over the top.
8. **Return the pan** to the oven and bake for 25-30 minutes, or until the filling is set and no longer jiggles when gently shaken.
9. **Let the bars** cool completely in the pan on a wire rack, then refrigerate for at least 2 hours, or until chilled and firm.
10. **Lift the bars** out of the pan using the parchment paper overhang and cut into squares. Dust with powdered sugar before serving.