

Lemon Bars

Makes 15 small squares



Ingredients

For the Crust

- 1 stick (½ cup) unsalted butter, cold, cut into small squares
- 1 cup all-purpose flour
- ½ cup confectioners sugar
- Pinch of Kosher salt

For the Lemon Filling

- 3 large eggs
- 1 and 1/4 cups sugar
- ½ cup all-purpose flour
- Zest from one lemon
- ¼ cup PLUS 2 tablespoons fresh lemon juice
- 2 – 3 tablespoons confectioners sugar for the top

Steps

1. Preheat oven to 350°F.
2. Start with the crust. Add the butter, flour, sugar and salt in the bowl of a food processor. Pulse until the dough almost comes together (it should still be a bit crumbly). Press it into an 8 X 8 pan trying to get some of it up the sides of the pan – just a little.
3. Bake for 15 minutes. The sides should become golden brown and the top should look par-baked. Remove.
4. In the bowl of a stand mixer (or a medium-size bowl) whisk together the eggs and sugar. Add the flour, lemon juice and zest and stir to combine.
5. Pour the mixture into the pan (which should still be warm) and put back into the oven. Lower temperature to 325°F and bake for another 30 minutes or until the edges are golden brown and the mixture is pretty-well set. It will continue to firm up as it cools.
6. When the bars are fully cool, (you can refrigerate them to speed it up), dust the top with confectioners sugar and cut into squares. Covered well, these will last a few days.