

Raspberry Lemon Bars

Serves 9



Ingredients

For the Crust and the Base

¾ cup butter (1 ½ sticks), at room temperature

¾ cup brown sugar, packed

1 cup quick-cook oats

1 ⅓ cups all-purpose flour

½ teaspoon kosher salt

1 teaspoon baking powder

For the Filling

1 (14-ounce) can sweetened condensed milk

½ cup freshly squeezed lemon juice

Zest of one lemon

1 egg yolk

1 cup raspberries

1 tablespoon all-purpose flour

1 tablespoon sugar

Steps

1. Preheat oven to 350°F. Line an 8" x 8" baking pan with parchment paper.
2. In a large bowl combine the butter, brown sugar, quick-cook oats, flour, salt and baking soda. Using your hands, gather ingredients together so that clumps form. Press half of the mixture into the prepared pan and set aside.
3. In a medium bowl whisk together the sweetened condensed milk, lemon juice, zest, and egg yolk. Spread the mixture over the crust.
4. In a small bowl with 1 tablespoon flour and 1 tablespoon sugar, crush the raspberries lightly with a fork. Dollop the raspberries over the lemon filling. Crumble the remaining topping over the raspberry and lemon filling.
5. Bake for 30 - 35 minutes or until the crust browns and the center of the filling is set (use a toothpick). If the top begins to brown before filling is set, tent the top with foil.
6. Fully cool pan before chilling in the refrigerator for 2 hours. Slice into nine bars and serve. Keep leftovers in an airtight container in the refrigerator.