

The Best Ever Lemon Bars

Yield: 12 – 15 Squares

Prep Time: 20 minutes

Cook Time: 25 minutes

Total Time: 45 minutes

Source: <https://www.twositerscrafting.com/the-best-ever-lemon-bars/>

Ingredients

Shortbread Crust

- 1 ½ cups Butter (Cold Sweet Cream Salted)
- ½ cup Corn Starch
- 1 ½ cups Powdered Sugar
- 2 ½ cups All-Purpose Flour

Lemon Filling

- 6 Large Eggs
- 2 cups Granulated Sugar
- 1/3 cup All-Purpose Flour
- 1 cup Lemon Juice
- 2 tablespoons Lemon Zest

Topping

- ½ cup Powdered Sugar

Instructions

Shortbread Crust

1. Prepare a 9 x 13" pan. Lightly spray the pan with cooking spray and then cover the pan with parchment paper vertically. Spray the parchment paper and then cover that piece with another piece of parchment paper horizontally.
2. In a bowl, combine flour, powdered sugar and corn starch.
3. Cube the cold butter and add to bowl.
4. With your hands or a pastry blender combine the dry ingredients until the dough is crumbly.
5. Pour the crust mixture into the pan and press down evenly.
6. Bake crust in a 350-degree oven for 20-25 minutes or until golden brown around the edges.
7. While the crust is in the oven make the lemon filling.

Lemon Filling

1. Squeeze the lemons until you have 1 cup of lemon juice.
2. Zest lemons until you have 2 tbs lemon zest.
3. Add eggs, granulated sugar and flour into a mixing bowl. Stir until smooth and fully combined.
4. Add lemons and lemon zest and mix until combined.
5. When crust is done, pour lemon mixture onto the crust as soon as you pull it out of the oven
6. Place the lemon bars back into the oven and cook another 20-25 minutes or until lemon filling is set.

Topping

1. Allow the lemon bars to cool.
2. Sprinkle the bars with powdered sugar.
3. Cut into squares.