

Lemon Bars

Recipe from Sarah Moulton,
Editor-in-Chief for
Gourmet Magazine



Ingredients:

4 large eggs
1 1/2 cups granulated sugar
3/4 cup fresh lemon juice
1/3 cup all-purpose flour
3 tablespoons confectioners' sugar

Shortbread base:
1 1/2 sticks (3/4 cup) unsalted butter
2 cups all-purpose flour
1/2 cup packed light brown sugar
1/2 teaspoon salt

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Shortbread base:
1 1/2 sticks (3/4 cup) unsalted butter
2 cups all-purpose flour
1/2 cup packed light brown sugar
1/2 teaspoon salt

Instructions:

Preheat the oven to 350 degrees F.

Cut the butter into 1/2-inch pieces. In a food processor process all ingredients for shortbread base until mixture begins to form small lumps. Sprinkle mixture into a 13 x 9 by 2-inch baking pan and with a metal spatula press evenly onto bottom. Bake shortbread in middle of oven until golden, about 20 minutes.

While shortbread is baking, prepare topping.

In a bowl whisk together eggs and granulated sugar until combined well and stir in lemon juice and flour. Pour lemon mixture over hot shortbread. Reduce oven temperature to 300 degrees F. And bake in middle of oven until set, about 30 minutes. Cool completely in pan and cut into 24 bars. Bar cookies keep, covered and chilled, 3 days. Sift confectioners' sugar over bars before serving.

Serves: about 12-18 Prep time: 10 minutes.

Baking time: 20 minutes for shortbread base, 30 minutes for lemon bars.



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