

Ingredients for Lemon Bar Crust:

1/2 cup salted butter
1/3 cup granulated sugar
1 tsp lemon zest
1 cup all purpose flour

Ingredients for Lemon Bar Filling:

3/4 cup granulated sugar
3 tbsp flour
1/2 tsp baking powder
1/2 tsp vanilla extract
1/4 tsp salt
2 tbsp lemon juice
1 tbsp lemon zest
2 large eggs



Notes: A 9×9 pan makes 18-24 bars, depending on the size you cut them. Consider using White Whole Wheat Flour instead of All-Purpose (you'll never know!). Allow to completely cool for best flavor and ease of cutting.

Directions:

1. **Prepare the crust:** Preheat oven to 350(F). In a bowl combine flour, sugar and lemon zest. Cut in pieces of butter until mixture resembles coarse crumbs. Remove 1/2 cup of mixture and set aside.
2. **Bake the crust:** Line a 9×9 pan with wax paper or non-stick foil. Press crust into pan evenly. Bake in a preheated 350(F) oven for 15 minutes, until edges are golden.
3. **Prepare the filling.** In a bowl combine sugar, flour, baking powder, and salt. In another bowl, combine eggs, lemon juice, lemon zest and vanilla. Make a well in the center of the dry ingredients and pour in the filling mixture. Whisk until combined and pour into (hot) crust.
4. **Prepare the topping.** Combine reserved 1/2 cup crust mixture with an additional 1-2 tablespoons flour. Sprinkle the mixture over the top of lemon filling and bake in a 350(F) oven for 15-18 minutes. Allow to cool in the pan until you are able to lift from pan by the wax paper or non-stick foil.
5. **Cut into equal sized squares** and allow to cool completely. When cooled completely, dust with powdered sugar. Share and enjoy.