



STRAWBERRY LEMONADE BARS

Makes 12 Servings

INGREDIENTS

Crust

- $\frac{1}{4}$ cup all purpose flour (wheat or gluten free)
- $\frac{1}{4}$ cup almond flour
- $\frac{1}{2}$ cup powdered sugar
- $\frac{1}{2}$ tsp kosher salt
- $\frac{1}{2}$ cup unsalted butter, melted
- 1 tsp vanilla extract

Lemon Filling

- 3 lemons, juiced
- Zest of 1 lemon

- 1 $\frac{1}{2}$ cup unrefined cane sugar
- $\frac{1}{4}$ cup all purpose flour (wheat or gluten free)
- 4 eggs, beaten
- $\frac{1}{2}$ tsp vanilla extract

Strawberry Topping

- 2 cups strawberries, diced
- 1 Tbsp lemon juice
- 1 Tbsp unrefined cane sugar
- 2 tsp cornstarch

DIRECTIONS

Crust

1. Preheat the oven to 350°F. Grease an 8x8 inch baking dish with butter. Line with parchment paper.
2. Whisk together flour, almond flour, sugar, and salt. Stir in butter and vanilla. A soft dough will form.
3. Evenly press dough into the bottom of the baking dish. Bake in the preheated oven for 20 minutes.

Filling

4. Whisk together lemon zest, sugar, and flour. Stir in lemon juice, eggs, and vanilla. Pour into the hot crust.
5. Toss together strawberries, 1 Tbsp lemon juice, cane sugar, and cornstarch. Spread in an even layer over lemon filling.
6. Bake for an additional 40 minutes, or until the center no longer jiggles. Allow to cool on a rack for 2 hours, then refrigerate 1-2 hours or overnight before removing from the dish and slicing.