

Gluten-Free Lemon Bars •

Ingredients

BRM 1:1 Baking Flour	1¼ cups	Egg yolk	1
Almond flour, finely ground ..	3 Tbsp.	Granulated sugar	2/3 cup
Cornstarch	3 Tbsp.	TrueLemon powder	1-2 tsp.
Powdered sugar	½ cup	Salt	½ tsp.
Kerrygold butter	16 Tbsp.	Powdered sugar	for dusting
Meyer lemons	3	Flaky salt	for sprinkling
Mexican vanilla	½ tsp.		
Eggs	3		

Shortbread Crust

Preheat oven to 350°F — Line 8x8 inch pan with parchment paper, leaving overhang — Zest 1 **lemon** — Bring 10 Tbsp. **butter** to room temperature

1. In a medium bowl, whisk together **gluten free flour**, **almond flour**, 2 Tbsp. **cornstarch**, **powdered sugar**, and $\frac{1}{4}$ tsp. **salt**. Add 10 Tbsp. softened **butter**, **lemon zest**, and **vanilla extract**. Mix with a fork or your hands until mixture forms clumps and holds together when pressed.
2. Press dough evenly into prepared pan, creating a uniform $\frac{1}{2}$ -inch thick layer. Use the bottom of a measuring cup to compact and smooth the surface. Dock the crust all over with a fork.
3. Bake at 350°F for 20-25 minutes until edges are golden brown and center is set. Remove from oven and reduce temperature to 325°F .

Lemon Curd

Zest 2 lemons — Juice 3 lemons to yield $\frac{1}{2}$ cup juice — Cut 6 Tbsp. butter into tablespoon pieces

1. While crust bakes, whisk together granulated sugar and 1 tsp. cornstarch in a medium saucepan. Add eggs and egg yolk, whisking until smooth.
2. Add lemon juice ($\frac{1}{2}$ cup), lemon zest, TrueLemon powder, and $\frac{1}{4}$ tsp. salt. Whisk to combine.
3. Cook over medium-low heat, stirring constantly with a silicone spatula or wooden spoon, scraping the bottom and sides of the pan. Cook until mixture thickens noticeably and reaches 170°F , about 8-10 minutes. The curd should coat the back of a spoon and leave a clear trail when you draw your finger through it.
4. Remove from heat and immediately stir in 6 Tbsp. butter, one piece at a time, until fully incorporated and smooth.
5. Strain the hot curd through a fine-mesh sieve into a bowl or measuring cup to remove zest bits and any cooked egg pieces.
6. Pour strained curd onto the hot pre-baked crust, spreading gently to edges if needed.
7. Bake at 325°F for 15-18 minutes until filling is set but still jiggles slightly in the center when gently shaken.

Finishing

1. Cool completely in the pan on a wire rack for 1 hour, then refrigerate for at least 3 hours or overnight.
2. Use parchment overhang to lift bars from pan. Cut into 16 squares using a sharp knife, wiping blade clean between cuts.
3. Just before serving, dust moderately with powdered sugar and sprinkle lightly with flaky sea salt.

Equipment Required

- 8x8 inch baking pan
- Parchment paper
- Medium mixing bowl (for crust)
- Medium saucepan (2-quart capacity)
- Fine-mesh sieve or strainer
- Silicone spatula or wooden spoon
- Whisk
- Measuring cups and spoons
- Microplane or fine grater (for zest)
- Citrus juicer or reamer (for juicing lemons)
- Fork (for docking crust)
- Instant-read thermometer (optional but helpful)
- Sharp knife for cutting
- Wire cooling rack

Mise en Place

- Bring **butter** to room temperature for crust (*1 hour*)
- Zest **Meyer lemons** before juicing (zest 1 for crust, zest 2 for curd, then juice all 3 for $\frac{1}{2}$ cup)
- Cut 6 Tbsp. **butter** into pieces for filling
- Line pan with parchment before starting
- Have all ingredients measured and ready
- Set up double layer of fine-mesh sieve over a bowl for straining

Ingredient Tips

- Bob's Red Mill 1:1 G.F. flour works best; other blends may need adjustment
- **Almond flour** should be finely ground (blanched almond flour, not almond meal)
- European-style **butter** (Kerrygold, Plugrá) has higher fat content and richer flavor
- Use fresh **Meyer lemons**; zest before juicing, and 3 lemons yield about $\frac{1}{2}$ cup juice
- **TrueLemon powder** significantly amplifies lemon brightness without added liquid
- Fresh **lemon zest** is essential for aromatic oils and complexity
- Use the finest grater for **zest** to avoid bitter white pith

Preparation Tips

- Press crust very firmly and evenly; uneven thickness causes uneven baking
- Dock crust thoroughly to prevent bubbling during baking
- Don't underbake the crust; edges should be golden for structural integrity
- Stir curd constantly to prevent curdling; use silicone spatula to scrape sides
- Watch for 170°F on thermometer or coat-the-spoon consistency
- Strain while curd is hot for easiest flow through sieve
- Pour curd onto hot crust immediately after straining
- The filling will continue to set as it cools; slight jiggle is correct
- Clean knife between cuts for neat edges

- Add **powdered sugar** and **salt** just before serving to prevent dissolving
- Bring to cool room temperature before serving for best texture (*15-20 minutes*)

Make Ahead & Storage

- Bars must cool completely and chill at least *3 hours* before cutting
- Best made a day ahead; flavors meld and texture improves overnight
- Store covered in refrigerator for up to *5 days*
- Can be frozen unfrosted for up to *2 months*; thaw in refrigerator overnight
- Apply **powdered sugar** and **flaky salt** just before serving
- For meal prep, cut and store individually wrapped in refrigerator

Serving Suggestions

- Serve as elegant finger food dessert at room temperature
- Pair with hot tea, coffee, or sparkling wine
- Garnish individual servings with fresh mint or candied lemon peel
- Serve alongside fresh berries or whipped cream for plated dessert
- The **flaky salt** provides crucial sweet-savory contrast
- Store any leftovers covered in refrigerator; remove *15 minutes* before serving