

Raspberry Swirl Lemon Bars (GF) •

Ingredients

Fresh raspberries	1½ cups	Meyer lemons	3
Granulated sugar	1 cup	Mexican vanilla	½ tsp.
Fresh lemon juice	½ cup + 2 tsp.	Eggs	3
BRM 1:1 Baking Flour	1¼ cups	Egg yolk	1
Almond flour, finely ground ..	3 Tbsp.	TrueLemon powder	1-2 tsp.
Cornstarch	3 Tbsp. + 1 tsp.	Salt	¾ tsp.
Powdered sugar	½ cup	Powdered sugar	for dusting
Kerrygold butter	16 Tbsp.	Flaky salt	for sprinkling

Raspberry Reduction

Cool reduction to room temperature before using — Transfer to piping bag or squeeze bottle with small round tip

1. Combine 1½ cups **fresh raspberries**, ¼ cup **granulated sugar**, 2 tsp. **lemon juice**, and pinch of **salt** in a small saucepan. Bring to a simmer over medium heat, crushing **berries** with a wooden spoon as they soften. Cook for *3-4 minutes* until berries have broken down completely.
2. Press mixture through a fine-mesh sieve into *Small Bowl #1*, using a silicone spatula to extract all liquid and leave seeds behind. Discard seeds. You should have about ¾ cup strained raspberry liquid.
3. Return strained liquid to the saucepan. Mix 1 tsp. **cornstarch** with 1 tsp. cold water in a small cup until smooth. Whisk cornstarch slurry into **raspberry liquid**.
4. Simmer over medium-low heat, stirring frequently, until mixture is reduced by half and has thickened to a honey-like consistency, about *8-10 minutes*. The reduction should coat the back of a spoon thickly and mound slightly when dripped. It will thicken further as it cools.
5. Transfer to *Small Bowl #2* and let cool to room temperature, about *30 minutes*. Stir occasionally to prevent skin formation. Once cooled, transfer to a piping bag or squeeze bottle with a small round tip. Set aside until ready to use.

Shortbread Crust

Preheat oven to 350°F — Line 8 inch \times 8 inch pan with parchment paper, leaving overhang — Zest 1 **lemon**; set aside in *Small Bowl #3* — Bring 10 Tbsp. **butter** to room temperature

1. In *Medium Bowl #1*, whisk together $1\frac{1}{4}$ cups **gluten free flour**, 3 Tbsp. **almond flour**, 2 Tbsp. **cornstarch**, $\frac{1}{2}$ cup **powdered sugar**, and $\frac{1}{4}$ tsp. **salt**. Add 10 Tbsp. **softened butter**, **lemon zest** (*Small Bowl #3*), and $\frac{1}{2}$ tsp. **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**; set aside in *Small Bowl #4* — Juice 3 **lemons** to yield $\frac{1}{2}$ cup juice; set aside in *Small Bowl #5* — Cut 6 Tbsp. **butter** into tablespoon pieces; set aside in *Small Bowl #6*

1. While crust bakes, whisk together $\frac{2}{3}$ cup **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, *Small Bowl #5*), **lemon zest** (*Small Bowl #4*), 1-2 tsp. **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** (*Small Bowl #6*), one piece at a time, until fully incorporated and smooth.
5. Strain the hot curd through a fine-mesh sieve into *Small Bowl #7* to remove **zest** bits and any cooked egg pieces.

Assembly and Baking

1. Pour strained curd onto the hot pre-baked crust, spreading gently to edges if needed.
2. Immediately pipe **raspberry reduction** (*Small Bowl #2*) in desired pattern on the surface of the **lemon curd**. Optionally drag a toothpick through the lines to create a marbled effect.
3. Bake at 325°F for *15-18 minutes* until filling is set but still jiggles slightly in the center when gently shaken. The **raspberry reduction** will set into the curd, creating a beautiful burgundy accent.

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
- Small saucepan (1-quart capacity, for raspberry reduction)
- Medium saucepan (2-quart capacity, for lemon curd)
- Medium mixing bowl (for crust)
- Fine-mesh sieve or strainer (for straining raspberries and lemon curd)
- Piping bag or squeeze bottle with small round tip
- 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)
- Toothpick (optional, for swirling)
- Sharp knife for cutting
- Wire cooling rack

Mise en Place

- *Small Bowl #1* — strained raspberry liquid (about $\frac{3}{4}$ cup)
- *Small Bowl #2* — cooled raspberry reduction in piping bag (ready to pipe)
- *Small Bowl #3* — lemon zest from 1 lemon (for crust)
- *Small Bowl #4* — lemon zest from 2 lemons (for curd)
- *Small Bowl #5* — lemon juice ($\frac{1}{2}$ cup from 3 lemons)
- *Small Bowl #6* — 6 Tbsp. butter cut into pieces (for curd)

- *Small Bowl #7* — strained lemon curd (ready to pour)
- *Medium Bowl #1* — crust dry ingredients mixed with butter
- Make **raspberry reduction** first; allow 30 minutes to cool to room temperature
- Bring 10 Tbsp. **butter** to room temperature for crust (1 hour)
- Zest all **Meyer lemons** before juicing (zest 1 for crust, zest 2 for curd, then juice all 3 for $\frac{1}{2}$ cup)
- Line pan with parchment before starting
- Have all ingredients measured and ready
- Set up fine-mesh sieve over bowl for straining lemon curd
- Prepare piping bag or squeeze bottle with small round tip for raspberry reduction

Ingredient Tips

- Fresh **raspberries** should be ripe but not mushy; frozen raspberries work in a pinch but yield slightly more liquid
- 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

- Strain **raspberry** seeds thoroughly; any seeds in the reduction will clog piping tip
- Test reduction consistency when cool—it should be thick like honey but still flow smoothly through piping tip
- If reduction is too thick after cooling, warm slightly and thin with 1 tsp. water at a time
- 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
- Pipe **raspberry reduction** immediately after pouring lemon curd, before it begins to set
- Use thin, elegant lines or loops—less is more for visual impact
- The **raspberry** will deepen to burgundy during baking; this is normal and beautiful

- 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

Make Ahead & Storage

- **Raspberry reduction** can be made up to *3 days* ahead; store covered in refrigerator and bring to room temperature before using
- 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*; bring to cool room temperature before serving for best texture (*15-20 minutes*)
- Can be frozen unfrosted for up to *2 months*; thaw in refrigerator overnight
- 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, candied lemon peel, or fresh raspberries
- The raspberry swirl provides beautiful visual contrast when cut
- Serve alongside fresh berries or whipped cream for plated dessert
- The **flaky salt** provides crucial sweet-savory contrast