Gluten-Free Lemon Bars •

Ingredients

BRM 1:1 Baking Flour . . . . . 1¼ cups
Almond flour, finely ground . . 3 Tbsp.
Cornstarch . . . . 3 Tbsp.
Powdered sugar . . . . ½ cup
Kerrygold butter . . . . 16 Tbsp.
Meyer lemons 3
Mexican vanilla . . . . ½ tsp.
Eggs 3

Egg yolk 1
Granulated sugar . . . . ⅔ cup
TrueLemon powder . . . . 1-2 tsp.
Salt . . . . ½ tsp.
Powdered sugar . . . . for dusting
Flaky salt . . . . for sprinkling

Shortbread Crust

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

1. In *Medium Bowl #1*, whisk together 1¼ cups **gluten free flour**, 3 Tbsp. **almond flour**, 2 Tbsp. **cornstarch**, ½ cup **powdered sugar**, and ¼ tsp. **salt**. Add 10 Tbsp. softened **butter**, **lemon zest** (*Small Bowl #1*), and ½ 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 ½ 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 #2* — Juice 3 **lemons** to yield ½ cup juice; set aside in *Small Bowl #3* — Cut 6 Tbsp. **butter** into tablespoon pieces; set aside in *Small Bowl #4*

1. While crust bakes, whisk together ⅔ cup **granulated sugar** and 1 tsp. **corn-starch** in a medium saucepan. Add **eggs** and **egg yolk**, whisking until smooth.

2. Add **lemon juice** (½ cup, *Small Bowl #3*), **lemon zest** (*Small Bowl #2*), 1-2 tsp. **TrueLemon powder**, and ¼ 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 #4*), 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 ½ 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 ½ 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

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

- Bring to cool room temperature before serving for best texture (*15-20 minutes*)

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