

# Thank You For buying From Shishani Recipe Blog.

## Recipe : Lemon Bars

Chef: charlie kamal

Category : Desserts

Posted At: 5/27/2024 9:09:13 PM +03:00

Price: \$32

Description:

A zesty and sweet dessert with a buttery shortbread crust and a tangy lemon filling..

Ingredients Used In Lemon Bars:

1 cup unsalted butter, softened  
1/2 cup granulated sugar  
2 cups all-purpose flour  
1/4 teaspoon salt  
4 large eggs  
1 1/2 cups granulated sugar  
1/4 cup all-purpose flour  
2/3 cup freshly squeezed lemon juice  
Powdered sugar, for dusting.

Instructions To Make Lemon Bars:

Preheat the oven to 175°C (350°F). Line a 9x13-inch baking dish with parchment paper.

In a bowl, cream together the butter and 1/2 cup granulated sugar until light and fluffy.

Add 2 cups of flour and salt, mixing until combined.

Press the mixture evenly into the bottom of the prepared baking dish.

Bake for 15-20 minutes, until the crust is lightly golden.

In another bowl, whisk together the eggs, 1 1/2 cups granulated sugar, 1/4 cup flour, and lemon juice until smooth.

Pour the lemon mixture over the pre-baked crust.

Bake for an additional 20-25 minutes, until the filling is set and the top is lightly golden.

Let the bars cool completely before dusting with powdered sugar.

Cut into squares and serve..