



# LEMON BARS

**YIELD:** Makes on 9x13x2 inch pan

## Ingredients:

Recipe from Ina Garten via [Food Network](#)

### For the crust:

- 1/2 pound unsalted butter, at room temperature
- 1/2 cup granulated sugar
- 2 cups flour
- 1/8 teaspoon kosher salt

### For the filling:

- 6 extra-large eggs at room temperature
- 3 cups granulated sugar
- 2 tablespoons grated lemon zest (4 to 6 lemons)
- 1 cup freshly squeezed lemon juice
- 1 cup flour
- Confectioners' sugar, for dusting

## Directions:

Preparation: Heat the oven to 350 degrees F.

1. To make crust: Cream the butter and sugar in a bowl of an electric mixer fitted with the paddle attachment until light and creamy. Add in flour and salt and mix on low until just combined. Dump the dough onto a well-floured board and gather ball. Flatten the dough with floured hands and press it into a 9 by 13 by 2-inch baking sheet, building up a 1/2-inch edge sides. Chill for at least 30 minutes. Bake crust for 15 to 20 minutes, until very lightly browned. Let cool on a wire rack. Let the oven on.
2. To make filling: In a bowl, whisk the eggs, sugar, lemon zest, lemon juice, and flour. Pour mixture over crust and bake for 30 to 35 minutes or until the filling is set. Let cool to room temperature.
3. Dust with confectioner sugar and cut to squares to preferred size.

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