

A Recipe From *tikkido*

Lemon Bars

<https://tikkido.com/blog/classic-lemon-bars-recipe>

Lemon Bar Base:

- 8 ounces (2 sticks) butter, softened
- 1/2 cup sugar
- 1/2 t salt
- 2 cups flour
- zest of two lemons

Lemon Bar Filling:

- 6 eggs
- 3 cups sugar
- 1 cup freshly squeezed lemon juice
- zest of two lemons
- 1 cup flour

Instructions:

1. Preheat oven to 350 degrees Fahrenheit.
2. Cream the butter and sugar for the crust together until fluffy. Add the rest of the crust ingredients together, and mix until combined.
3. Press the dough into the bottom of a 9x13 pan. To make it easier to remove the lemon bars after baking, I like to line my pan with parchment paper.
4. Bake the crust for 15 minutes, and let cool while mixing up the lemon bar filling.
5. Beat eggs and sugar together, then add the lemon juice, zest, and flour. Mix until any flour lumps are gone.
6. Pour the filling over the crust, and bake at 350 for another 30 minutes.
7. Let cool completely before sprinkling with powdered sugar and cutting.



Note: Recipe can be halved and baked in an 8x8 pan.