

A Recipe From *tikkido*

## Tangy Lemon Crumble Bar Cookies

<https://tikkido.com/blog/lemon-crumble-bar-cookies>

### Ingredients:

- 1 cup (two sticks) of butter, softened
- 1 cup sugar
- 1 cup finely chopped nuts
- 1/2 teaspoon salt
- 1 egg
- 2 1/4 cups flour
- zest of one lemon
- lemon jam

### Instructions:

1. Preheat oven to 350 degrees Fahrenheit.
2. Cream the butter and sugar together. Add salt, egg, and lemon zest, and beat until well combined. Add flour and nuts and beat until mixed, but don't overbeat.
3. Reserve two cups of dough for the topping, and press the remaining dough into a 9" square baking pan.
4. Spread the lemon jam over the bottom layer of dough in the baking pan. If you don't have lemon jam, lemon curd does work, and is also absolutely delicious. The flavor isn't quite as punchy and bright, but it's still amazing.
5. Spread pinches of the remaining dough over the top of the jam-covered first layer of dough.
6. Bake for 45 minutes. Let cool, and cut into bars.

