

U The Lexingtonienne U

LEMON BARS

Lightly adapted from Real Simple

For the crust:

- 1 1/2 C all-purpose flour
- 1 stick cold unsalted butter, cut into small pieces
- 1/3 C granulated sugar
- 1/4 tsp salt

For the filling:

- 3 large eggs
- 1 large egg yolk
- 2/3 C granulated sugar
- 1/3 C freshly squeezed lemon juice (2 lemons will probably do it, but it never hurts to have extra lemons)
- 2 tsp finely grated lemon zest*
- 2 Tbsp all-purpose flour
- 2 Tbsp heavy cream
- 1/8 tsp salt
- Confectioner's sugar for dusting

Note that you will also need:

- Cooking spray
- Parchment paper

**Make sure you only zest the yellow part of the lemon rind. If you get into the white pith, it's going to taste bitter. The yellow layer is very thin, so I find that using a very light touch while zesting keeps me from going into the white pith.*



Preheat oven to 350. Spray an 8x8 baking pan with cooking spray. Cut 2 pieces of parchment paper to fit the width of the pan, but make sure they're long enough that you'll have overhang. Lay the 2 pieces of parchment crossways in the pan (one vertical, one horizontal), leaving the overhang on all sides. Spray the parchment with cooking spray.

To make the crust:

Combine the flour, butter, sugar, and salt. Pulse in a food processor until the mixture looks like sand. Press the mixture into the bottom of the parchment-lined baking pan and bake for 25-30 minutes, or until very pale golden.

To make the filling:

While the crust is baking, whisk together the eggs, egg yolk, granulated sugar, lemon zest, flour, cream, and salt.

When the crust is ready, whisk the filling mixture again to make sure it is combined, then pour into the hot crust. Bake until the filling is just set, about 15-18 minutes. Allow to cool completely in the pan, then refrigerate until chilled, which will take about 2 hours. (I did mine overnight.)

Once the lemon bars are cold, gently run a knife around the edge of the pan to loosen, then hold the parchment overhang to gently lift the bars-to-be from the pan. Transfer to a cutting board and cut 6 rows across, then 4 rows down to create 24 rectangles. Wipe your knife clean with a damp cloth in between cuts to ensure neat bars.

Just before serving, dust with confectioner's sugar.

