

## Lemon Shortbread Bars

Makes 24

### Shortbread Crust:

- 260 grams all-purpose flour
- ¼ tsp salt
- 60 g powdered sugar
- ½ tsp vanilla extract
- 225 g butter, cut into small chunks

### Lemon Filling:

- 500 - 550 g sugar
- 10 g grated lemon zest\*
- 85 g all-purpose flour
- ¼ tsp salt
- 6 large eggs, at room temperature
- 240 ml lemon juice (approx. 6 large lemons)

### Garnish:

- Powdered Sugar



1 lemon = 6 g zest

### Lemon Shortbread Bars:

1. Preheat your oven to **180°C**.
2. Butter, or spray with a non-stick vegetable spray, a 23 x 33 cm pan.

### Shortbread Crust:

1. In food processor, place the **flour**, **sugar**, and **salt** and process to combine.
2. Add the **vanilla** and cold **butter** and pulse until the pastry starts to come together and form clumps.
3. Transfer the pastry to the prepared; use your fingertips to evenly press the pastry onto the bottom of the pan. Gently pierce the crust with the tines of a fork to prevent the pastry crust from puffing up while it bakes.
4. Bake for **about 20 – 25 minutes**, or until the crust is golden brown around the edges.
5. Remove from oven and place on a wire rack to cool while you make the filling.

### Lemon Filling:

1. In a bowl rub (with whisk or fork) the **lemon zest** into the **sugar**.
2. Stir in the **flour** and **salt**.
3. In another large bowl, whisk (or use a stand mixer) the **eggs**. Gradually whisk in the sugar mixture until smooth.
4. Add the **lemon juice** and stir to combine.
5. Pour the filling over the shortbread crust and **bake for about 25 - 30 minutes**, or just until the filling has set. Remove from oven and place on a wire rack to cool completely.

### To Serve:

Cut into squares and dust with powdered sugar just before serving. The Lemon Bars can be stored in the refrigerator for four to five days.