

QUICK & EASY LEMON BARS

A recipe by **FoodNouveau**

INGREDIENTS

Makes 15 bars

Crust

1 cup [250 ml]	all-purpose flour
½ cup [125 ml]	finely ground almonds (almond meal, or substitute all-purpose flour)
¾ cup [180 ml]	cold butter, cubed

Filling

4	eggs, beaten
1 ½ cups [375 ml]	granulated sugar
1 tsp [5 ml]	baking powder
½ cup	fresh lemon juice (or lime juice)
1 tsp [5 ml]	very finely grated lemon zest (or lime zest)
3 tbsp [45 ml]	all-purpose flour

For serving

Powdered sugar



METHOD

Preheat the oven to 350°F [175°C]. Grease a 9 x 13 in [23 x 33 cm] baking pan with butter or cooking spray, then line with parchment paper.

In a food processor, combine the flour, ground almonds and cubed butter. Pulse until the mixture is crumbly. (You can also do this by hand using a pastry cutter or a fork.) Transfer the mixture to the prepared pan and firmly press it down to form a crust. Bake for 15 minutes or until light golden brown.

While the crust is baking, make the filling: in a large bowl, add the eggs, sugar, baking powder, lemon juice and zest, and flour. Whisk together until the mixture is airy and smooth, 5 to 7 minutes.

Once the crust is done, take it out of the oven and pour the filling over it. Note that if the crust has cooled down before you pour the filling mixture over it, the baking time will be slightly longer. Put the pan back into the oven and bake for 15-20 minutes, or until the edges are lightly browned and the center is still slightly jiggly.

Let the bars cool completely in the pan set over a cooling rack. Cut into bars and sprinkle with powdered sugar just before serving.

Recipe Credit: Adapted from BellAlimento

Photo Credit: Marie Asselin

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