



Luscious Lemon Bars

Luscious and light!

Ingredients

For Shortbread Crust

1 1/2 sticks unsalted butter, chilled
2 cups all-purpose flour
1/2 cup packed light brown sugar
1/2 teaspoon salt

For Filling

3 large eggs
1 1/2 cups granulated sugar
1/2 cup fresh lemon juice
1/8 teaspoon LorAnn Lemon Oil
1/3 cup all-purpose flour
3 Tablespoons confectioners sugar



Directions

For crust: Preheat oven to 350°F. Cut butter into 1/2-inch pieces. In a food processor, process all ingredients until mixture begins to form small lumps. Sprinkle mixture into a 13 x 9 x 2-inch baking pan and use fingers to press evenly onto bottom. Bake shortbread in middle of oven until golden, about 20 minutes. Prepare filling while crust is baking.

For Filling: In a bowl, whisk together eggs and granulated sugar until well combined. Stir in lemon juice, lemon oil and flour. Pour lemon mixture over hot shortbread. Reduce oven temperature to 300° F. and bake in middle of oven until set, about 30–35 minutes. Cool completely in pan and cut into 24 bars. Sift confectioners' sugar over bars before serving. Garnish with fresh strawberries, blueberries or raspberries, if desired.

To store, cover and chill up to 3 days. **Makes 24 bars.**

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