

Stacy's Lemon Bars

Yield: Approximately 36 Bars (1.5"x 2")

Butter, cold 180g

Flour 310g

Sugar (fine granulated) 115g

Salt 1.25ml

Vanilla 5ml

Method:

1. In a mixing bowl, sift together the flour sugar and salt.
2. Add the cold butter cut into small pieces. Mix with the paddle attachment on med-low speed until completely incorporated into the flour and no large lumps remain.
3. Add the vanilla and mix until incorporated.
4. Press into a parchment lined 9x13" sheet. Bake at 375 until lightly browned.

Allow to cool before filling.

Filling:

300g Sugar

7.5ml Lemon zest (1 lemon)

4 Eggs

125 ml Lemon juice

(pinch)Salt

35 g All-purpose flour

1. In a bowl, combine sugar with lemon zest until sugar is slightly oily.
2. Whisk in the eggs until thoroughly combined. Add flour and whisk.
3. Add the lemon juice and salt and whisk to combine.
4. Pour over the cooled crust and bake at 375 until lightly browned on top and set.
5. Allow to cool, and chill until cold before cutting into squares.