

Lemon Bars

Ina Garten



Servings: 40

1. Preheat the oven to 350°F.
2. For the crust, cream the butter and sugar until light in the bowl of an electric mixer fitted with the paddle attachment. Combine the flour and salt and, with the mixer on low, add to the butter until just mixed. Dump the dough onto a well-floured board and gather into a ball. Flatten the dough with floured hands and press it into a 9 by 13 by 2-inch baking sheet, building up a 1/2-inch edge on all sides. Chill.
3. Bake the crust for 15 to 20 minutes, until very lightly browned. Let cool on a wire rack. Leave the oven on.
4. For the filling, whisk together the eggs, sugar, lemon zest, lemon juice, and flour. Pour over the crust and bake for 30 to 35 minutes, until the filling is set. Let cool to room temperature. Cut into triangles and dust with confectioners' sugar.

CRUST:

- 1/2 pound unsalted butter, at room temperature
- 1/2 cup granulated sugar
- 2 cups flour
- 1/8 teaspoon kosher salt

FILLING:

- 6 extra large eggs, at room temperature
- 3 cups granulated sugar
- 2 tablespoons lemon zest, grated, 4-6 lemons
- 1 cup lemon juice, freshly squeezed
- 1 cup flour

Confectioners' sugar, for dusting

Per Serving (excluding unknown items): 156 Calories; 6g Fat (31.2% calories from fat); 2g Protein; 25g Carbohydrate; trace Dietary Fiber; 43mg Cholesterol; 20mg Sodium; 18g Total Sugars; trace Vitamin D; 8mg Calcium; 1mg Iron; 30mg Potassium; 29mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com