

Idiot's Kitchen Recipe – Lemon Bars

Recipe from www.idiotskitchen.com – Adapted from Ina Garten



Ingredients:

2 Sticks Unsalted Butter – softened at room temperature
½ cup sugar
2 cups flour
1/8 teaspoon salt
6 eggs
3 cups sugar
2 Tablespoons lemon zest – from 2 lemons
1 cup lemon juice – from 6 lemons
1 cup flour
Powdered Sugar (Confectioner's Sugar) for dusting

Preheat the oven to 350 degrees.

To make the crust, combine 2 sticks of softened butter and ½ cup of sugar together in a mixer until smooth and creamy. In a separate bowl, combine 2 cups of flour and 1/8 teaspoon of salt. With the mixer on low, slowly mix the flour into the butter just until combined. Dump the dough into a 9x13 inch baking pan and use your hands to press it into an even layer covering the bottom of the pan. You will need to add flour to your hands several times to keep the dough from sticking and tearing.

Bake the crust at 350 degrees for 15 minutes until golden brown. Do not overcook as it will continue to cook with the filling.

While the crust bakes, prepare the filling by grating the zest (outer yellow part only) from 2 lemons. Squeeze or juice 6 lemons to make 1 cup of juice – be sure to strain for seeds and large pieces of pulp. Break 6 eggs into a large mixing bowl and whisk to break up the yolks. Add 3 cups of sugar, 2 Tablespoons of lemon zest, 1 cup of lemon juice, and 1 cup flour to the eggs. Whisk to combine and remove any large lumps. Small lumps may remain and will dissolve as the filling cooks.

Once the crust has baked, remove it from the oven and pour the lemon filling over the top of the crust. Return the pan to the oven and continue to cook at 350 degrees for 30 more minutes until the filling is set.

Cool the lemon bars completely in the pan. Top with powdered sugar.