

LEMONADE BARS

Makes 16 bars

Ingredients:

CRUST:

1/2 cup all-purpose flour
1/2 cup almond meal
1/3 cup powdered sugar
1 tablespoon grated lemon zest
1/2 cup (1 stick) butter

FILLING:

1-1/4 cups granulated sugar
1 tablespoon lemon zest
4 eggs, beaten
1/4 cup lemon juice
3 tablespoons flour
1 teaspoon baking powder
Pinch of salt

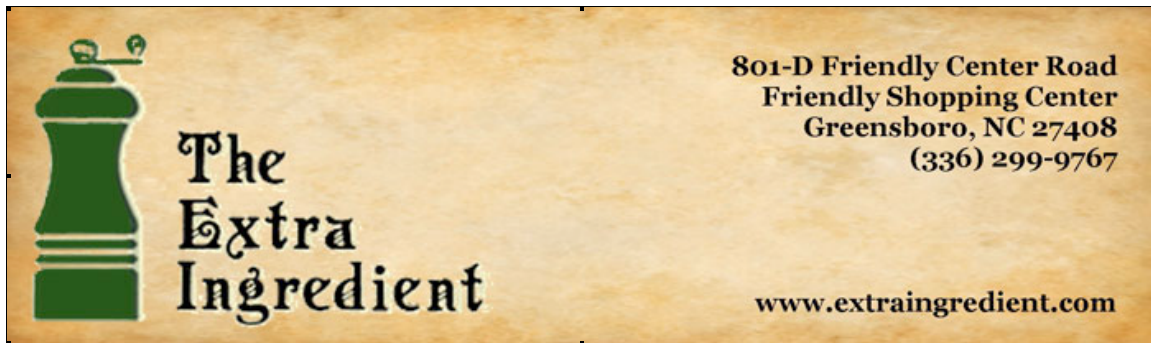
GLAZE:

1 cup powdered sugar
1/4 teaspoon vanilla extract
2-3 tablespoons lemon juice

Directions:

1. **PREHEAT** the oven to 350°F.
2. **PREPARE** an 8-inch square baking pan by lightly greasing the sides and bottom of the pan, or by lining the pan with two strips of parchment paper criss-crossed. (Parchment paper assists in lifting the baked bars from the pan as well as providing a nonstick baking surface.)
3. **MIX** the shortbread-like crust by first combining the lemon zest with the almond meal, then adding the flour and powdered sugar. Stir to evenly distribute the ingredients. **CUT** in the butter with a pastry blender or with your hands until a thick dough has formed. The crust will have the consistency of cookie dough.

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4. **PAT** the crust dough into a prepared 8-inch square pan with your fingertips to an even thickness. **BAKE** in the oven for about 12-14 minutes, or until the edges barely begin to turn brown and a light finger press in the center bounces back.

5. **WHISK** together the filling while the crust bakes by first combining the lemon zest with the sugar breaking up any clumps of lemon zest. **ADD** the beaten eggs and lemon juice to the sugar mixture. In a separate bowl, **COMBINE** the flour, baking powder, and salt, stir to evenly distribute. **ADD** the flour mixture to the liquid mixture and whisk to combine.

6. **POUR** the filling over the baked crust and **BAKE** for an additional 16-19 minutes or until the center is set or reaches a temperature of 165°F . The filling will be a little wiggly, but will set further as it cools.

7. **COOL** the bars until they reach room temperature. **COVER** and place in the refrigerator for at least an hour or overnight.

8. **STIR** the glaze together by first adding the vanilla extract to the powdered sugar, then gradually adding the lemon juice a teaspoon at a time, and as the glaze reaches consistency, a drop at a time. The ideal glaze will have a 2-3 second ribbon. (Drizzle a spoonful of the glaze back into the bowl; count the number of seconds it takes for the lines (“ribbons”) of the drizzled icing to disappear back into the bowl.)

9. **POUR** the glaze over the well-cooled bars and **SPREAD** evenly over the top. **CUT** the bars into 16 squares while still in the pan. **LIFT** the bars out of the pan with the assistance of the parchment paper “sling” and separate the cut pieces. The glaze will naturally drizzle over the sides. (If you prefer a neater icing, allow the glaze to set and dry, then cut and remove from the pan.)