

Meyer Lemon Bars

Yields 28 bars

Ingredients

Crust:

2 cups flour

1/2 teaspoon kosher salt

1 1/2 sticks (3/4 cup) unsalted butter, at room temperature

1/2 cup sugar, preferably raw

Lemon Curd:

6 eggs

2 cups granulated sugar

2 tablespoons Meyer lemon zest (from about 4 lemons)

1 cup Meyer lemon juice (from about 6 lemons)

2/3 cup flour

1/3 cup confectioner's sugar

Preparation

Preheat the oven to 350 degrees.

In a small bowl, mix together the flour and salt.

Using a hand or stand mixer, cream room temperature butter and add the raw sugar.

Continue beating until light and fluffy.

Slowly add the flour mixture to the butter until just combined--it should look like coarse sand.

Pour the mixture out onto a floured surface and shape into a ball.

Using your fingers, press the dough into a 9" x 13" baking dish, spreading evenly along the bottom.

Bake the shortbread crust for 15 to 20 minutes until evenly golden brown.

Let cool on a wire rack.

To make the filling, whisk together the eggs and granulated sugar, until fluffy.

Add the Meyer lemon zest, the well-strained lemon juice, and flour.

Mix until just combined.

Pour the lemon curd over the crust and place back in oven to bake for another 30 to 35 minutes until set. Remove from oven and let cool on a wire rack.

Dust with confectioner's sugar.

To cut bars, cut first down center of the pan, then across middle, then through the middle of each half, and so on, until you have evenly sized bars.

Use an icing spatula to carefully lift each bar from the pan.

passioneats | 9.14.2012

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