



Book ^{N'} COOK

Lemon Bars

October 2024

Tools

- Parchment Paper
- 8x11 Glass Baking Dish
- Mixer or Whisk
- Paring Knife
- Cutting Mat
- Measuring Cups
- Measuring Spoons
- Small and Large Mixing Bowls

Ingredients

Base

- 1 cup (2 sticks) butter
- ½ cup powdered sugar
- 2 cups flour

Filling

- 4 eggs
- 2 cups sugar
- 7 tablespoons lemon juice
- 4 tablespoons flour
- 1 teaspoon baking powder
- ¼ teaspoon salt

Featured Farms and Markets

Pop Yuncker's Farmstead
Mt. Vernon, IN
popyunckers.com

Preparation

Beau Carlson's "I'm Sorry" Lemon Bars

1. Preheat the oven to 350 and arrange parchment paper on each side of the baking dish for easy removal of bars.
2. Cream together the sugar and butter with a hand mixer, stand mixer or whisk.
3. Add the flour and combine, the mixture will be crumbly.
4. Press the mixture into the 8X11 baking dish and make sure the mixture is spread evenly.
5. Bake for 15-20 minutes then remove from the oven and let cool.
6. To start the filling, cut your lemons in half and squeeze them by hand, making sure to catch the seeds with the other hand. You can also use a juicer. Beat the 4 eggs together in a bowl with a whisk. Then measure and add the sugar, lemon juice, flour, baking powder and salt. Combine all ingredients until smooth.
7. Pour the filling over the crust and bake for 25-30 minutes.
8. Let cool and sprinkle with more lemon juice and powdered sugar.