



Lemon Bars Recipe for Perfect Sweetness

Introduction

Lemon bars are a delightful treat that combines a buttery shortbread crust with a tangy lemon filling, resulting in a perfect balance of sweetness and citrusy brightness. Whether you're preparing for a summer gathering or simply craving a delicious dessert, these lemon bars are sure to impress. Follow this detailed recipe to create your own batch of homemade lemon bars that are sure to please everyone.

Detailed Ingredients with measures

For the Shortbread Crust:

- 1 cup all-purpose flour, spooned and leveled
- $\frac{1}{3}$ cup powdered sugar, sifted if lumpy, plus more for dusting
- $\frac{1}{4}$ teaspoon sea salt
- $\frac{1}{2}$ cup unsalted butter (1 stick), melted, plus more for the pan
- $\frac{1}{2}$ teaspoon vanilla extract

For the Lemon Filling:

- 1 cup granulated sugar
- 1 tablespoon lemon zest (optional)
- $\frac{1}{4}$ cup all-purpose flour, spooned and leveled
- 4 large eggs
- $\frac{1}{2}$ cup fresh lemon juice

Prep Time

10 minutes

Cook Time

40 minutes

Total Time

2 hours 50 minutes (including cooling and chilling time)

Yield

16 squares

Instructions

1. Preheat the Oven: Set your oven to 350°F (175°C). Grease an 8×8-inch baking dish and line it with parchment paper on all sides, leaving an overhang on at least two sides to assist in removing the bars after baking.
2. Prepare the Shortbread Crust:
 - In a large bowl, whisk together the flour, powdered sugar, and salt.
 - Add the melted butter and vanilla extract. Mix with a spatula until a greasy dough forms.
 - Transfer the dough to the prepared baking dish. Use your hands to press it evenly over the bottom and about $\frac{1}{8}$ -inch up the sides.
3. Bake the Crust: Place the crust in the preheated oven and bake for 18 to 20 minutes, or until lightly browned around the edges. Remove from the oven and dock the crust with a fork to release any air bubbles.
4. Prepare the Lemon Filling:
 - In a large bowl, place the granulated sugar. If using lemon zest, add it to the sugar and use your fingers to work it in, releasing its fragrant oils.
 - Add the flour and whisk to combine.
 - Whisk in the eggs until the mixture is smooth.
 - Add the fresh lemon juice and whisk until fully incorporated.

See also Tomatoes in Jars

5. Bake the Lemon Bars: Pour the lemon filling over the hot crust. Return the baking dish to the oven and bake for 20 to 25 minutes, or until the filling is set and no longer jiggles when gently shaken.
6. Cool and Chill: Remove the bars from the oven and let them cool at room temperature for 1 hour. Then, transfer them to the refrigerator and chill for an additional 2 hours to allow the filling to set completely.
7. Serve: Once chilled, dust the top with powdered sugar, slice into squares, and serve. Enjoy your homemade lemon bars!

Detailed Directions and Instructions

Preheat the Oven

Set your oven to 350°F (175°C). Grease an 8×8-inch baking dish and line it with parchment paper on all sides, leaving an overhang on at least two sides to assist in removing the bars after baking.

Prepare the Shortbread Crust

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Bake the Crust

Place the crust in the preheated oven and bake for 18 to 20 minutes, or until lightly browned around the edges. Remove from the oven and dock the crust with a fork to release any air bubbles.

Prepare the Lemon Filling

In a large bowl, place the granulated sugar. If using lemon zest, add it to the sugar and use your fingers to work it in, releasing its fragrant oils. Add the flour and whisk to combine. Whisk in the eggs until the mixture is smooth. Finally, add the fresh lemon juice and whisk until fully incorporated.

Bake the Lemon Bars

Pour the lemon filling over the hot crust. Return the baking dish to the oven and bake for 20 to 25 minutes, or until the filling is set and no longer jiggles when gently shaken.

See also 3-Ingredient Cheesecake

Cool and Chill

Remove the bars from the oven and let them cool at room temperature for 1 hour. Then, transfer them to the refrigerator and chill for an additional 2 hours to allow the filling to set completely.

Serve

Once chilled, dust the top with powdered sugar, slice into squares, and serve. Enjoy your homemade lemon bars!

Notes

Shortbread Crust Consistency

The dough should feel greasy but not overly wet. Adjust flour if necessary to achieve the right texture.

Lemon Juice Freshness

Using fresh lemon juice rather than bottled juice will greatly enhance the flavor of the bars.

Chilling Time

Do not skip the chilling step as it helps the filling set properly, resulting in clean cuts when slicing.

Storage Instructions

Store the lemon bars covered in the refrigerator for up to one week for best freshness.



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Cook Techniques

Preheating the Oven

Preheating your oven ensures that the temperature is consistent throughout the baking process. This is crucial for achieving a uniformly baked crust.

Mixing Techniques

When combining ingredients for the crust and filling, use gentle folding techniques when necessary to maintain a light texture. Avoid overmixing, especially with the filling, to keep it smooth.

Baking the Crust

Docking the crust with a fork after baking helps eliminate air bubbles, preventing the crust from puffing up. This technique maintains a flat surface for the lemon filling.

Infusing Flavors

To enhance the flavor of the sugar, you can use your fingers to rub lemon zest into it. This releases essential oils, imparting a stronger lemon aroma to the filling.

Checking for Doneness

To determine if the lemon bars are baked properly, gently shake the baking dish. The filling should be set and not jiggle, indicating it's ready to be removed from the oven.

Cooling and Chilling

Allowing the lemon bars to cool at room temperature before chilling helps set the filling more effectively. Chilling in the refrigerator further solidifies the bars for easier slicing.

See also [Peanut Butter Lunch Lady Cookie Bars](#)

FAQ

Can I substitute the butter in the crust?

Yes, you can use coconut oil or a vegan butter alternative if you're looking for a dairy-free option.

What's the best way to zest a lemon?

Use a microplane or a fine grater to zest the lemon, ensuring you only take the outer yellow layer and not the bitter white pith underneath.

How can I tell when the lemon bars are fully set?

The filling should be firm to the touch and should not wiggle when the pan is gently shaken.

Can I make these lemon bars ahead of time?

Absolutely! Lemon bars can be made a day in advance and stored in the refrigerator until you're ready to serve.

What should I do if my lemon bars are too tart?

If you find they are too tart, you can decrease the amount of lemon juice the next time you make them or serve them with a sweeter

topping, like whipped cream.

Conclusion

In summary, these homemade lemon bars are a delightful treat that balances the tartness of fresh lemon juice with the sweet creaminess of the shortbread crust. They are perfect for gatherings, dessert tables, or simply to indulge your sweet tooth. With their bright flavor and buttery texture, they are sure to impress anyone who tries them.

More recipes suggestions and combination

Berry Lemon Bars

Add a layer of fresh berries, such as blueberries or raspberries, to the lemon filling for a fruity twist and a burst of color.

Coconut Cream Lemon Bars

Incorporate shredded coconut into the shortbread crust and top the lemon filling with a whipped coconut cream for a tropical flair.

Matcha Lemon Bars

Mix in some matcha powder into the lemon filling to create a beautiful green color and a unique flavor combination.

Ginger Lemon Bars

Add finely grated fresh ginger to the lemon filling or use ginger in the crust for a spicy kick that complements the tartness of the lemon.

Lavender Lemon Bars

Infuse the lemon filling with culinary lavender for a fragrant and aromatic addition that elevates the classic lemon bar experience.

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