



Chef Arielle - Lemon bars

Ingredients:

Shortbread Crust

- 1 cup (230g; 2 sticks) **unsalted butter**, melted
- 1/2 cup (100g) **granulated sugar**
- 2 teaspoons **pure vanilla extract**
- 1/2 teaspoon **salt**
- 2 cups + 2 Tablespoons (265g) **all-purpose flour** ([spoon & leveled](#))

Lemon Filling

- 2 cups (400g) **granulated sugar**
- 6 Tablespoons (46g) **all-purpose flour**
- 6 large **eggs**
- 1 cup (240ml) **lemon juice** (about 4 lemons)
- **optional:** confectioners' sugar for dusting

Instructions:

1. Preheat the oven to 325°F (163°C). Line the bottom and sides of a [9x13 baking pan](#) with parchment paper, leaving an overhang on the sides to lift the finished bars out (makes cutting easier!). Set aside.
2. **Make the crust:** Mix the melted butter, sugar, vanilla extract, and salt together in a medium bowl. Add the flour and stir to completely combine. The dough will be thick. Press firmly into prepared pan, making sure the layer of crust is nice and even. Bake for 20-22 minutes or until the edges are *lightly* browned. Remove from the oven. Using a fork, poke holes all over the top of the warm crust (not all the way through the crust). A new step I swear by, this helps the filling stick and holds the crust in place. Set aside until step 4.
3. **Make the filling:** [Sift](#) the sugar and flour together in a large bowl. Whisk in the eggs, then the lemon juice until completely combined.
4. Pour filling over warm crust. Bake the bars for 22-26 minutes or until the center is relatively set and no longer jiggles. (Give the pan a light tap with an oven mitt to test.) Remove bars from the oven and cool completely at room temperature. I usually cool them for about 2 hours at room temperature, then stick in the refrigerator for 1-2 more hours until pretty chilled. I recommend serving chilled.
5. Once cool, lift the parchment paper out of the pan using the overhang on the sides. Dust with confectioners' sugar and cut into squares before serving. For neat squares, wipe the knife clean between each cut. Cover and store leftover lemon bars in the refrigerator for up to 1 week.
6. **Freezing Instructions:** Lemon bars can be frozen for up to 3-4 months. Cut the cooled bars (without confectioners' sugar topping) into squares, then place onto a baking sheet. Freeze for 1 hour.



Individually wrap each bar in aluminum foil or plastic wrap and place into a large bag or freezer container to freeze. Thaw in the refrigerator, then dust with confectioners' sugar before serving.

Notes

1. **Glass Dish:** Use a ceramic or [glass pan](#). I always detect a slight metallic flavor in the lemon bars when baked in metal pans.
2. **Halve the Recipe:** Halve each of the ingredients to yield around 12 squares in a 9×9-inch baking pan. Same oven temperature. Bake the crust for 16-18 minutes and the bars for 20 minutes or until the center no longer jiggles.
3. **Sifting:** More often than not, the flour doesn't fully incorporate into the lemon filling unless it's sifted with the sugar. As directed in the recipe, sift the two together before adding the eggs and lemon juice. I don't always do this (and didn't even do it in the video above!) but it's preferred to avoid any flour lumps. If you have a sifter, it's worth using. If you forget, it's not a huge deal. You use it again to dust the lemon bars with confectioners' sugar.
4. **Lemon Juice:** For exceptional taste, I highly recommend fresh lemon juice. Or use another fresh-squeezed citrus like grapefruit, blood orange, lime, or regular orange. You can slightly reduce the sugar if using a sweeter citrus. I recommend no less than 1 and 2/3 cup granulated sugar in the filling as it's needed for structure.
5. **Room Temperature:** Bringing the eggs and lemon juice to room temperature helps them mix easier into the flour and sugar. However, I never notice a taste or texture difference when using cold. Room temperature or cold, use whichever!

From [Sally's Baking Addiction cookbook](#)