

**Ingredients:**

SHORTBREAD CRUST

- 1/2 cup (1 stick) unsalted butter, softened
- 1 cup all-purpose flour
- 1/4 cup powdered sugar
- 1 teaspoon vanilla extract

LEMON CURD FILLING

- 1 tablespoon lemon zest (finely grated)
- 1/2 cup lemon juice (2-3 lemons)
- 3 large eggs (room temperature)
- 1 1/2 cups granulated sugar
- 1/2 cup all-purpose flour
- powdered sugar (for dusting)

**Instructions:**

SHORTBREAD CRUST

- Preheat oven to 350°F.
- Lightly spray an 8" x 8" glass baking pan with non-stick spray.
- Line the pan with parchment paper.
- Using a stand mixer fitted with a paddle attachment, beat together the butter, flour, vanilla, and powdered sugar until the shortbread dough forms. Pat the dough into the bottom of the prepared pan.
- Place the pan in the oven and bake for 15-18 minutes at 350°F or until it's light golden brown. Remove from the oven and allow to cool slightly.

LEMON CURD FILLING

- Grate a lemon with a fine grater, then cut each lemon in half and with a lemon juicer, squeeze out the lemon juice from each lemon. Strain into a measuring cup.
- Using a stand mixer fitted with a whisk attachment, mix the lemon zest, lemon juice, eggs, granulated sugar, and all-purpose flour on medium-high speed until blended.
- Pour the lemon curd filling into the slightly cooled crust, then place back into the oven to bake for 25-30 minutes at 350°F or until the top is almost set.
- Remove from the oven and allow lemon bars to cool completely. Then cover and place into the refrigerator to chill and set for a minimum of 1 hour. When ready to serve, dust with powdered sugar and cut into bars.

**\*For class – cool on wire rack for 10 minutes, remove from pan. Place in refrigerator for 10 minutes to cool. Dust with powdered sugar and taste!**