



Luscious Lemon Bars

<http://alpineberry.blogspot.com/2006/11/luscious-lemon-bars.html>

Meyer Lemon Bars (makes one **8-inch square pan**)

Crust:

1 cup all purpose flour
1/2 cup confectioners' sugar
1/8 tsp salt
4 ounces (1 stick) unsalted butter, cold and cut into 1/2 inch pieces

Filling:

2 large eggs
1 cup superfine or bakers' sugar
2 tbsp all purpose flour
1/8 tsp salt
2 tsp finely grated Meyer lemon zest*
1/4 cup freshly squeezed Meyer lemon juice*

Preheat oven to 350F. Butter and line an 8-inch square pan with parchment paper.

To make crust:

Combine flour, confectioners' sugar and salt in the bowl of a food processor. Add butter and pulse until the mixture is pebbly.

Press evenly into the bottom of your prepared pan. Bake until lightly golden, about 18-20 minutes. Set aside crust.

To make filling:

In a medium bowl, whisk together eggs, sugar, flour and salt. Whisk in lemon zest and juice until well combined.

Pour over crust (it's okay if crust is still hot). Bake until filling is just set, about 15 to 18 minutes.

Cool completely before serving. Dust with confectioners' sugar if desired.

** Note: I use Meyer lemons (because we have a tree in our garden).*

Meyer lemons are less tart than the Eureka lemons found in the supermarket.