

# Lemon Bars Renovation



## desserts

Was **POINTS®** Value: 4

Now **POINTS®** Value: 3

Servings: 24

Preparation Time: 12 min

Cooking Time: 50 min

Level of Difficulty: Moderate

User TrishaB loves the tart flavor of lemon bars. We lightened up her favorite recipe and lowered the **POINTS** values by 25%.

## Ingredients

1 1/3 cup all-purpose flour

5 Tbsp packed light brown sugar

8 Tbsp unsalted butter, cold, cut into 1/2-inch pieces

4 large egg(s)

1/2 tsp vanilla extract

1 1/2 cup powdered sugar, divided

3/4 cup fresh lemon juice

2 tsp lemon zest

## Instructions

Preheat oven to 350°F.

To make crust, mix flour and light brown sugar using a food processor until fully incorporated. Toss butter into flour mixture and pulse to combine using short bursts of power until butter is cut into tiny pea-sized pieces and dough appears lumpy. Sprinkle crust mixture onto an ungreased 13 X 9 X 2-inch baking pan as evenly as possible; press down with a spatula to create a packed surface. Place crust in middle of oven and bake until golden, about 20 minutes.

Meanwhile, to make lemon topping, beat eggs in a medium bowl with an electric mixer until well blended. Add vanilla extract and 3/4 cup of powdered sugar; mix well. Add lemon juice and remaining powdered sugar; mix until powdered sugar is completely dissolved and then add zest.

As soon as crust is finished, remove from oven and reduce oven temperature to 300°F. Immediately pour lemon mixture over hot crust. Bake completely, about 30 minutes; cool, and cut into 24 bars. Yields 1 bar per serving.

## Notes

The crust must be HOT when you pour on the lemon mixture.

You'll need approximately three lemons to yield the amount of juice and zest in this recipe.

You can increase the lemon flavor of these bars by adding more zest or eliminate the zest altogether for a less tart taste. You can also change the flavor completely by subbing fresh lime juice and zest for the lemon.

## Chef Tips

**We renovated the Lemon Bars recipe by:**

Keeping the buttery crust recipe the same but reducing the whole crust amount by 1/3. It's the same great taste and texture but for less **POINTS** values. (Though you can lighten up the crust, our taste testers preferred less of the real thing over a knockoff version.)

Replacing granulated sugar with powdered sugar and eliminating the flour altogether. Since powdered sugar is made with cornstarch it both sweetens and helps to firm up the topping which is usually accomplished with flour or egg yolks.