

Lemon Bars

Servings: 24 **Prep:** 25 min **Cook:** 50 min **Total:** 3 hr 15 min

Ingredients

- **3.5 cups** all-purpose flour *(divided; 3 cups for crust, remaining 1/2 cup for filling)*
- **3/4 cup** powdered sugar *(plus more for dusting)*
- **1/2 teaspoon** salt
- **0.87 cup** unsalted butter *(melted)*
- **3 tablespoon** lemon zest *(from about 4-5 lemons)*
- **3 cups** granulated sugar
- **8** eggs *(large, room temperature)*
- **1 cup** fresh lemon juice *(from about 4-5 lemons)*

Instructions

1. Heat the oven to 350°F. Lightly grease and fully line a 9×13-inch baking dish with parchment paper.
2. Whisk together 3 cups of the flour with the powdered sugar and salt, then pour in the melted butter and mix until well combined. Add vanilla if desired.
3. Sprinkle the dough into the prepared pan and press firmly into a flat layer, ensuring there are no cracks. Bake for 20 to 25 minutes or until lightly golden.
4. While the crust bakes, pulse the granulated sugar with the lemon zest in a food processor until the zest is fully incorporated and the sugar is light yellow.
5. Add the sugar mixture and the remaining 1/2 cup flour to a large bowl and mix well.
6. Pour in the lemon juice and add the eggs, then mix until completely combined.
7. Pour the filling onto the warm crust, return to the oven, and bake for about 25 minutes, turning halfway through. Remove from the oven and cool for 1 hour, then chill in the refrigerator for 2 hours.
8. Remove the bars from the pan. Dust with powdered sugar and cut into bars using a clean, sharp, damp knife, re-wetting the knife after each cut.

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