

## Easy Homemade Lemon Bars with Shortbread Crust

If sunshine could be baked, it would look and taste like these



**OVEN**  
**350°F**

**TIME**  
**15 min**

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### INGREDIENTS

For the Crust:

1 cup all-purpose flour  
... cup granulated sugar  
 $\frac{1}{2}$  cup unsalted butter, softened

For the Lemon Filling:

2 large eggs  
 $\frac{3}{4}$  cup granulated sugar  
2 tbsp all-purpose flour  
... tsp salt  
... cup fresh lemon juice (about 2 lemons)

1 tsp lemon zest

For Serving:

Powdered sugar, for dusting

### DIRECTIONS

1. Step 1: Prepare the Crust: Preheat your oven to 350°F (175°C).
2. Line an 8x8-inch baking dish with parchment paper for easy removal.
3. In a bowl, mix flour and sugar, then cut in the softened butter using a fork or pastry cutter until the mixture resembles coarse crumbs.
4. Press the mixture evenly into the bottom of the dish to form a flat crust.
5. Bake for 18-20 minutes, or until lightly golden.
6. Step 2: Make the Lemon Filling: While the crust bakes, whisk together the eggs, granulated sugar, flour, salt, lemon juice, and zest in a mixing bowl.
7. Whisk until smooth and fully blended.
8. Step 3: Bake the Bars: Pour the lemon filling over the hot crust immediately after it comes out of the oven.
9. Return the dish to the oven and bake for another 15-18 minutes, or until the center is just set and doesn't jiggle.
10. Step 4: Cool and Serve: Let the bars cool completely in the pan.
11. Once cooled, dust with powdered sugar and slice into squares or rectangles.
12. Store covered in the fridge for up to 5 days.

### TIPS FOR SUCCESS

Use fresh lemons for the best flavor-bottled juice doesn't compare.

Don't overbake-remove when the center is just set to keep the filling silky.

For cleaner cuts, chill before slicing and wipe the knife between cuts.

Add an extra tsp of zest for even more lemon punch .

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/easy-homemade-lemon-bars-with-shortbread-crust/>