

## Lemon Crumb Bars - Buttery, Tangy, and Perfectly Sweet

Lemon Crumb Bars - A Bright, Buttery Treat Bursting with Citrus Flavor



OVEN  
**350°F**

TIME  
**25 min**

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SAVE  
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### INGREDIENTS

For the Crust and Crumb:

2 $\frac{1}{2}$  cups all-purpose flour

$\frac{1}{2}$  cup granulated sugar

$\frac{1}{2}$  tsp salt

1 cup unsalted butter, melted

For the Lemon Filling:

1 can (14 oz) sweetened condensed milk

$\frac{1}{2}$  cup fresh lemon juice

2 tsp lemon zest

2 large egg yolks

### DIRECTIONS

1. Prepare the Crust and Crumb: Preheat oven to 350°F (175°C). Grease and line a 9x13-inch baking pan with parchment. In a large bowl, mix flour, sugar, and salt. Add melted butter and stir until crumbly. Press half the mixture into the bottom of the pan to form the crust.
2. Make the Lemon Filling: In a medium bowl, whisk together sweetened condensed milk, lemon juice, lemon zest, and egg yolks until smooth.
3. Assemble: Pour the lemon filling over the crust and spread evenly. Sprinkle the remaining crumb mixture over the top.
4. Bake: Bake for 20-25 minutes, or until the top is lightly golden. Cool completely in the pan, then refrigerate for at least 1 hour before slicing.
5. Serve: Cut into bars and serve chilled or at room temperature for a zesty finish to any meal.

### TIPS FOR SUCCESS

Use fresh lemon juice : Bottled won't give the same bright flavor.

Zest before juicing : It's easier and more efficient.

Chill before slicing : It sets the filling and makes cleaner cuts.

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

Original recipe: <https://chefmaniac.com/lemon-crumb-bars-buttery-tangy-and-perfectly-sweet/>