

## No-Fuss Lemon Bars! Sugar Cookie Lemonade Crumble Recipe You Need to Try

Sugar Cookie Lemonade Crumble Bars



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**30 min**

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### INGREDIENTS

#### Swaps and Notes:

**Lemon Juice:** While bottle juice works in a pinch, please use freshly squeezed lemon juice. The essential oils and bright flavor are crucial to the "lemonade" effect.

**Cookie Mix:** You can absolutely make a homemade sugar cookie dough. Just use a standard recipe and substitute the finished dough for the mix, ensuring the dry-to-wet ratio yields a crumbly texture.

**Dairy-Free:** You can swap the butter for a non-dairy baking stick and use a coconut-based sweetened condensed milk substitute for a dairy-free version.

**Flavor Twist:** For a different citrus punch, try substituting lime juice and zest for a Key Lime Crumble Bar. You might also love this Chocolate Chip Banana Bread for a different kind of sweet treat.

#### How to Make Sugar Cookie Lemonade Crumble Bars:

**Prep the Crust and Crumble:** Preheat your oven to 350°F (175°C). Lightly grease a 9x13 inch baking pan or line it with parchment paper. In a large bowl, combine the sugar cookie mix, melted butter, and egg. The mixture will be thick and crumbly.

**Form the Base:** Press exactly half of the dough mixture evenly into the prepared 9x13 inch pan. This forms the base. Set the remaining half aside—that's your crumble topping!

**Make the Lemonade Filling:** In a separate, medium bowl, whisk together the sweetened condensed milk, fresh lemon juice, lemon zest, vanilla extract, and a pinch of salt until smooth and uniform. The acidity of the lemon juice will slightly thicken the condensed milk. Pour this tangy filling evenly over the sugar cookie base.

**Bake and Chill:** Crumble the reserved half of the dough evenly over the lemon filling. Bake for 25-30 minutes, or until the crumble topping is lightly golden brown. Let the bars cool completely on a wire rack before moving them to the refrigerator to chill for at least 2 hours. Chilling is mandatory! It allows the filling to set into a creamy, sliceable texture. Slice and enjoy!

**Tips for Success:**

**Don't Skip the Chill:** I know you want to eat them now, but seriously, resist. If you slice the bars while warm, the filling will run everywhere. Chilling solidifies the condensed milk mixture perfectly.

**Parchment Paper is Your Friend:** Lining the pan with parchment paper, leaving a slight overhang, makes lifting the entire slab out for clean slicing ridiculously easy.

**Zest Before You Juice:** Always zest your lemons before you cut and juice them. It's much easier!

**Crumbly Topping:** When sprinkling the reserved dough, don't press it down. Keep it loose and chunky to achieve that perfect golden crumble texture.

**Serving Suggestions and Pairings:**

**Drinks:** Pair this sweet and tangy dessert with a tall glass of Iced Tea or, for something extra refreshing, a batch of Blueberry Lemonade. For the adults, a cold glass of crisp Prosecco or a simple Gin and Tonic provides a nice contrast to the sweetness. If you're looking for a dessert-inspired cocktail, you might enjoy this recipe for The Slippery Drank.

**Dessert Complements:** A dollop of fresh whipped cream or a scoop of vanilla bean ice cream never hurts!

**Nutritional Information (Per Serving):**

**Disclaimer:** This is an estimate based on standard ingredients and a 9x13 pan cut into 18 squares.

**Calories:** Approx. 260 kcal

**Fat:** Approx. 13g

**Carbs:** Approx. 33g

**Protein:** Approx. 4g

**Storage and Leftover Tips:**

**Storage:** Store leftovers in an airtight container in the refrigerator for up to 4-5 days. They actually get better on day two as the flavors fully meld.

Freezing: You can freeze the fully baked and cooled bars! Wrap individual slices tightly in plastic wrap, then place them in a freezer-safe bag or container for up to 3 months. Thaw in the refrigerator overnight before serving.

More Recipes You Will Love:

For an anytime treat, check out these Chocolate Chip Cookie Bites.

If you're in a fall mood, or just love a warm spice, don't miss these Easy Pumpkin Spice Muffins.

Final Thoughts:

## DIRECTIONS

1. It's just four simple steps to dessert heaven.
2. Prep the : Crust and Crumble: Preheat your oven to 350°F (175°C). Lightly grease a 9x3 inch baking pan or line it with parchment paper. In a large bowl, combine the sugar cookie mix, melted butter, and egg. The mixture will be thick and crumbly.
3. Form the : Base: Press exactly half of the dough mixture evenly into the prepared 9x3 inch pan. This forms the base. Set the remaining half aside—that's your crumble topping!
4. Make the : Lemonade Filling: In a separate, medium bowl, whisk together the sweetened condensed milk, fresh lemon juice, lemon zest, vanilla extract, and a pinch of salt until smooth and uniform. The acidity of the lemon juice will slightly thicken the condensed milk. Pour this tangy filling evenly over the sugar cookie base.
5. Bake and : Chill: Crumble the reserved half of the dough evenly over the lemon filling. Bake for 25-30 minutes, or until the crumble topping is lightly golden brown. Let the bars cool completely on a wire rack before moving them to the refrigerator to chill for at least 2 hours. Chilling is mandatory! It allows the filling to set into a creamy, sliceable texture. Slice and enjoy!
6. Tips for Success: Don't Skip the Chill: I know you want to eat them now, but seriously, resist. If you slice the bars while warm, the filling will run everywhere. Chilling solidifies the condensed milk mixture perfectly.
7. Parchment : Paper is Your Friend: Lining the pan with parchment paper, leaving a slight overhang, makes

lifting the entire slab out for clean slicing ridiculously easy.

8. Zest : Before You Juice: Always zest your lemons before you cut and juice them. It's much easier!
9. Crumbly : Topping: When sprinkling the reserved dough, don't press it down. Keep it loose and chunky to achieve that perfect golden crumble texture.
10. Serving Suggestions and Pairings: These bars are spectacular on their own, but they play well with others.
11. Drinks: Pair this sweet and tangy dessert with a tall glass of Iced Tea or, for something extra refreshing, a batch of Blueberry Lemonade. For the adults, a cold glass of crisp Prosecco or a simple Gin and Tonic provides a nice contrast to the sweetness. If you're looking for a dessert-inspired cocktail, you might enjoy this recipe for The Slippery Drank.
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20. More Recipes You Will Love: If you loved the ease and flavor of this recipe, here are a few other sweet treats and baking shortcuts you should try:
21. For an anytime treat, check out these : Chocolate Chip Cookie Bites.
22. If you're in a fall mood, or just love a warm spice, don't miss these Easy Pumpkin Spice Muffins.
23. Final Thoughts: This Sugar Cookie Lemonade Crumble Bar recipe is a game-changer. It takes minimal effort but delivers maximum flavor-the ideal dessert scenario, in my book. The bright lemon and the buttery cookie base are a match made in heaven, perfect for brightening any day.
24. If you give this recipe a try, please let me know what you think in the comments below! Did you use a special cookie mix? Did you try the key lime swap? I love hearing your feedback and seeing your creations!
25. Happy baking!

## SWAPS & NOTES

Pouch of Sugar Cookie Mix 1 (17.5 oz) Use your favorite brand!

Melted Butter 2/1 cup (1 stick) Unsalted is best for controlling saltiness.

Sweetened Condensed Milk 1 can (14 oz) Do not confuse with evaporated milk!

Fresh Lemon Juice 21 cup Freshly squeezed makes a massive difference here.

## TIPS FOR SUCCESS

**Don't Skip the Chill:** I know you want to eat them now, but seriously, resist.

If you slice the bars while warm, the filling will run everywhere.

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

Original recipe: <https://chefmaniac.com/no-fuss-lemon-bars-sugar-cookie-lemonade-crumble-recipe-you-need-to-try/>