

Dairy-Free Lemon Bars with Coconut Cream Filling

Vegan Gluten-Free Lemon Bars Recipe

OVEN
350°F

TIME
15 min

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INGREDIENTS

For the Almond Oat Crust:

1½ cups almond flour

¾ cup gluten-free oat flour

... cup coconut oil, melted

... cup maple syrup

Pinch of salt

For the Lemon Filling:

1 cup fresh lemon juice

1 tablespoon lemon zest

1 cup full-fat coconut milk

¾ cup maple syrup or agave

3 tablespoons cornstarch

... teaspoon turmeric (optional, for color)

For Topping:

Powdered sugar for dusting (optional)

DIRECTIONS

1. Prepare the Pan: Preheat your oven to 350°F (175°C).
2. Line an 8x8-inch baking pan with parchment paper.
3. Make the Crust: In a mixing bowl combine:
4. Almond flour
5. Gluten-free oat flour
6. Melted coconut oil
7. Maple syrup
8. Pinch of salt
9. Mix until a crumbly dough forms.
10. Press the Crust: Press the mixture firmly into the prepared pan, creating an even crust layer.
11. Bake the Crust: Bake for 12-15 minutes, until lightly golden.
12. Remove from the oven and set aside.
13. Prepare the Lemon Filling: In a saucepan whisk together:
14. Lemon juice
15. Lemon zest
16. Coconut milk
17. Cornstarch
18. Turmeric (optional)
19. Cook the Filling: Cook over medium heat, whisking continuously for about 6-8 minutes until the mixture thickens and becomes smooth.
20. Add the Filling: Pour the lemon mixture over the baked crust.
21. Spread evenly using a spatula.
22. Bake Again: Return the pan to the oven and bake for 20 minutes until the filling is set.
23. Chill the Bars: Allow the bars to cool completely, then refrigerate for 2-3 hours to fully set.
24. Slice and Serve: Dust lightly with powdered sugar if desired.
25. Slice into bars and serve chilled.

SWAPS & NOTES

This recipe is flexible and easy to customize.

Almond flour substitute: Cashew flour can work as an alternative for a slightly different flavor.

Sweetener options: Agave syrup or honey (if not strictly vegan) can replace maple syrup.

Color tip: A small pinch of turmeric enhances the yellow color without affecting flavor.

TIPS FOR SUCCESS

Fresh citrus creates a brighter flavor than bottled juice.

This makes removing and slicing the bars much easier.

Cold bars hold their shape and cut cleanly.

This helps it stay together when slicing.

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

Original recipe: <https://chefmaniac.com/dairy-free-lemon-bars-with-coconut-cream-filling/>