

3 Ingredient Lemon Bars That Couldn't Be Easier to Make

How to Make 3 Ingredient Lemon Bars



OVEN
350°F

TIME
10 min

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INGREDIENTS

- 1 box angel food cake mix
- 1 can lemon pie filling
- 1 tablespoon lemon zest

DIRECTIONS

- 1.** Preheat the oven: Preheat your oven to 350°F. Grease a 9x13-inch baking dish or line it with parchment paper for easier lifting and slicing.
- 2.** Mix the batter: In a large mixing bowl, combine the dry angel food cake mix, lemon pie filling, and lemon zest. Stir until fully combined. The batter will be thick and fluffy.
- 3.** Spread into the pan: Transfer the mixture to the prepared baking dish and spread it evenly with a spatula.
- 4.** Bake: Bake for 22 to 25 minutes, or until the top is lightly golden and the center is set.
- 5.** Cool completely: Let the bars cool completely in the pan before slicing. This helps them firm up and makes cleaner cuts.
- 6.** Slice and serve: Cut into squares or bars and serve as is, or dust lightly with powdered sugar if desired.

SWAPS & NOTES

The beauty of this recipe is in its simplicity, so there's not much you need to do to make it work.

The angel food cake mix gives the bars their airy structure, while the lemon pie filling brings sweetness, citrus flavor, and that signature soft texture.

The lemon zest is optional if you want to keep it strictly to the three main ingredients, but it adds an extra pop of fresh lemon flavor that really helps the bars taste brighter.

You can also finish the cooled bars with a little powdered sugar for a prettier presentation.

TIPS FOR SUCCESS

Stir just until the cake mix and pie filling are combined so the texture stays light.

Since angel food cake mix is naturally airy, it helps create a soft, fluffy bite without extra work.

Letting the bars cool fully is one of the biggest keys to success here.

They continue to set as they cool, so slicing too early can make them messy.

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

Original recipe: <https://chefmaniac.com/3-ingredient-lemon-bars-that-couldnt-be-easier-to-make/>