

LEMON DREAM STREUSEL BARS

INGREDIENTS

for the crust and streusel

- 1 cup (2 sticks) unsalted butter, melted
- 1 cup granulated sugar
- 2 teaspoons vanilla extract
- 1/2 teaspoon salt
- 2 cups all-purpose flour

for the lemon filling

- 1 (14 oz) can sweetened condensed milk
- 2 tablespoons lemon zest (from 2–3 lemons)
- 1/2 cup fresh lemon juice
- 2 large egg yolks

Optional topping

- Powdered sugar for dusting
- Extra lemon zest or candied lemon peel

DIRECTIONS

Heat oven to 350F. Line an 8×8 or 9×9 inch baking pan with a parchment paper or foil sling and spray with baking spray.

In a large bowl, mix melted butter, sugar, vanilla, and salt. Stir in flour until combined. Reserve 1 cup of mixture for topping. Press remaining into the bottom of the prepared pan. In a separate bowl, whisk together sweetened condensed milk, lemon zest, lemon juice, and egg yolks until smooth. Pour over crust. Sprinkle reserved crumb mixture on top. Bake for 35-40 minutes until edges are golden and center is mostly set.

Cool completely at room temperature, then chill in the refrigerator for at least 2 hours before slicing and serving.