

# Easy Lemon Bars

(Makes 20 bars)

## Ingredients

### Base

- 150g plain flour
- 45g icing sugar
- 90g almond meal or almond flour, or desiccated coconut
- 125g melted butter



### Filling

- 4 eggs
- 165g lemon juice
- 365g sugar
- 50g plain flour
- 2 tablespoons lemon zest

## Equipment

- 26 x 16cm slice tin
- Baking paper
- Large mixing bowl
- Whisk
- Metal spoon

## Method

1. Preheat oven to 180°C / 160°C fan forced.
2. Grease and line the slice tin with baking paper making sure the paper comes up past the sides of the tin so you have handles to remove the slice from the tin after baking. **Don't cut the baking paper** for this slice, fold the corners instead.

3. **To make the base**, place the flour, icing sugar, almond flour/meal or coconut and salt into a large mixing bowl then use a whisk to combine.
4. Add the melted butter and mix thoroughly with a spoon until there is no visible flour.
5. Press the mixture evenly into the base of the slice tin firmly with the back of a spoon, smoothing the surface as you go. Make sure you firm it into the corners.
6. Bake for 12 - 15 minutes or until the edges are just starting to brown and the middle looks lightly golden and cooked through.
7. Leave the base to cool completely before adding the topping.
8. Reduce the temperature of the oven to 150°C / 130°C fan forced.
9. **To make the filling**, whisk all the ingredients together in the same large bowl you used for the base until smooth.
10. Place the bowl in the microwave for 1 minute then whisk briefly. Repeat this 2 more times, whisking between each time.
11. Continue to heat the mixture in the microwave in 30 second increments 2 more times, whisking well in between, until the mixture looks like a runny custard. If the mixture hasn't started to thicken, microwave for another 30 seconds.
12. Pour over the cooled base and bake for 15 - 18 minutes or until it begins to brown just slightly around the very edge and is just set in the middle.
13. Remove from the oven and allow to cool completely in the tin then chill in the fridge for an hour to firm up before dusting with icing sugar and slicing into bars.
14. Will keep for up to 5 days stored in an airtight container in the refrigerator.

**Variations: Change the juice and zest to orange, grapefruit, lime or mandarin.**