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**Easy Lemon Bars**

**Makes: 20 small pieces per tin**

**Recipe source:** Recipe Tin Eats

**Notes:** Please make 2 batches. This recipe needs to be prepared ahead of time due to the time require to cool on the bench and in the fridge.

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| **Equipment:**  2 Rectangle slice tins 16 x 26cm  Food processor  Measuring cups and spoons  Scales  Mixing Bowls  Whisk  Spatula  Zester  Citrus juicer | **Ingredients:**  SHORTBREAD BASE  3/4 cup plain flour (all purpose flour)  1/4 cup rice flour  1/2 cup icing sugar  1/4 tsp salt  110g unsalted butter, cold, cut into 1cm cubes  LEMON CURD TOPPING  3 large eggs  1 cup caster sugar  2 tbsp plain flour (all purpose flour)  Zest of 1 lemon (do this before juicing)  1/2 cup lemon juice (2 – 3 lemons) |

**What to do:**

1. Preheat oven to 160°C fan. Wipe a rectangular slice tin with butter and line with baking/parchment paper with overhang (so it can be lifted out once cooked).
2. Base – Place Shortbread Base ingredients in a food processor. Pulse 5 to 10 times until it looks like sand. Pour into the tin, spread, then press firmly into the base, pushing it right up to the edges. Using something flat to press in is helpful!
3. Bake base for 20 minutes or until golden on the edges and pale golden in the middle. Remove from oven. (⚠️ Note: don't let it cool, pour in curd immediately).
4. Lemon Curd – While the base is baking, place Lemon Curd Topping ingredients in a bowl and whisk until combined.
5. Pour Lemon Curd onto base, then bake for 20 minutes until the topping is set but still soft.
6. Cool – Remove from then oven and cool on the counter for 1 hour, then fridge for at least 2 hours. Slice into 20 squares. Dust with icing sugar and serve!