

The BEST Lemon Bars

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Prep time: 20 mins Cook time: 40 mins Total time: 1 hour

Serves: 9 x 13 pan

Ingredients

- 1 cup unsalted butter, softened
- 2 cups white sugar, separated
- 2 and 1/3 cups white flour, separated
- 1 and 1/2 teaspoon vanilla extract
- 1/2 teaspoon salt
- 4 large eggs
- 2/3 cup (~4-5 small lemons) freshly squeezed lemon juice
- 1-2 teaspoons lemon zest
- 1/3 cup powdered sugar

Instructions

1. Preheat the oven to 350 degrees F. Line a 9 x 13 pan with foil and lightly spray just the bottom with nonstick spray. Set aside. (Using other size pans is NOT recommended)
2. In a bowl, beat together the softened butter, 1/2 cup white sugar, 2 cups of flour, vanilla extract, and salt until well combined.
3. Press down evenly on the bottom of the pan and bake for 15-20 minutes or until lightly golden brown at the edges. Remove and set aside.
4. Meanwhile, place your lemons in the microwave for 15-20 seconds. Remove, and knead against the counter with your hand. (These two steps help to get your lemons super juicy.)
5. Juice the lemons until you have 2/3rds cup of lemon juice. Very finely zest a lemon to get 1-2 teaspoons lemon zest. I used a heaping 1 teaspoon of zest but depending on personal preference you may want more or less.
6. In another bowl, mix together the remaining 1 and 1/2 cups white sugar, remaining 1/3 cup flour, the lemon juice, and the lemon zest.
7. In another small bowl, lightly beat the 4 large eggs together and then add the mixture to the lemon mixture. Mix together well.
8. Pour evenly over the crust and bake for another 18-22 minutes. Allow to cool and then chill in the fridge until the lemon layer is firm.
9. In my opinion these are best made the night before, stored in the fridge overnight, and enjoyed the next day!
10. Before enjoying, sprinkle the top of the bars with powdered sugar. Slice and enjoy!

Recipe by Chelsea's Messy Apron at <http://www.chelseasmessyapron.com/the-best-lemon-bars/>