

# Sweet and Sticky Lemon Bars

---

*This recipe uses a whole lemon for a really strong kick of lemon flavor.*

## INGREDIENTS

1 cup flour  
1/4 cup sugar  
1/4 teaspoon salt  
8 tablespoons melted unsalted butter  
1/2 teaspoon vanilla extract  
2 lemons, (one whole, one for juice)  
1 cup sugar  
3 large eggs, room temperature  
4 teaspoons corn starch  
1/4 teaspoon salt  
3 tablespoons melted unsalted butter  
Powdered sugar, for sprinkling on top

## INSTRUCTIONS

1. For the crust: Preheat your oven to 350 degrees. Line an 8 inch square baking pan with foil, making it as smooth as possible. Mix the flour, 1/4 cup of sugar, 1/4 teaspoon of salt and 8 tablespoons of butter. Press the resulting dough into the foil lined pan – make the dough as even and flat as possible. Bake at 350 for 25-30 minutes until golden brown.
2. While the crust is baking, chop your whole lemon in half, remove the seeds, then chop into smaller pieces. Pulse these pieces in a food processor briefly, then add all of the other ingredients. Pulse until lemon mixture is smooth.
3. When the crust is done, pour the lemon mixture on top and return to the oven for another 25 minutes, turning your heat down to 300. When the custard on top has set, remove from the oven and allow to cool completely. Cut into pieces and serve with powdered sugar on top.