

Lemon Pie Bars

For the Crust:

2 cups (240 grams) flour
1 cup (225 grams) butter/margarine
1/2 cup (50 grams) powdered (icing/confectioner's) sugar
1/4 teaspoon salt

For the Filling:

2 cups (400 grams) white sugar (you cannot use brown sugar for this recipe)
4 tablespoons lemon juice, preferably fresh
grated peel/zest of a whole lemon
4 large eggs
1 teaspoon baking powder
1/2 teaspoon salt
powdered sugar for sifting on top

Directions:

Preheat oven to 350 F/180 C.

In food processor place flour, powdered sugar and buzz together. Add COLD butter/marg and pulse till crumbs form and then pulse a few more times just till a ball of dough forms. If making in a mixer, soften the butter/marg and proceed as above. Remove the crust ingredients, getting all the bits out and pat into a lightly greased 9 x 13 rectangular pan, patting a bit of crust up the sides of the pan, about 1/2 an inch worth or so. Place in the hot oven to bake for 20 minutes.

In the same mixing bowl or food processor bowl (no need to clean just get any bits of dough out) whiz together or beat together the filling ingredients, the sugar, lemon juice, peel, eggs, baking powder (yes, you need it), and the salt till fully combined. Remove crust from oven after the 20 minutes (it will be light in color) and pour the liquid mixture over the crust. Place back in oven and continue baking for about 25-30 minutes or till no longer jiggly in the middle and top is nicely browned. Let cool in the pan on wire rack. When truly cooled, sift the powdered sugar on top. Serve in squares.