



Lemon Bars

20'

Hands on

2 hours'

Hands off

60'

Cook Time

10-12

Portion(s)

1

Difficulty



Method

For the base

- Preheat oven to 160* C (320* F) Fan.
- In a bowl, add the melted butter, granulated sugar, salt and flour. Mix until all of the ingredients are completely combined.
- Line a [32x25 cm baking pan](#) with parchment paper and spread the mixture over it evenly with your hands.
- Bake for 30 minutes.
- When ready, remove from oven and set it aside to cool for 10 minutes.

For the filling

- Preheat oven to 160* C (320* F) Fan.
- **Chop** the lemons into small pieces. Remove the seeds and cut off the ends.
- Transfer to a blender along with the sugar. Beat until incorporated.
- Then add the lemon juice and melted butter. Continue beating and add the eggs, one at a time.
- Add the salt and corn starch. Mix and spread the filling over the cool base.
- Bake for 30 minutes.
- When ready, remove from oven and allow it to cool for 1 ½ - 2 hours.
- Cut into equal sized pieces, dust with icing sugar and [serve](#).

Ingredients

For base

- 250 g butter, melted
- 100 g granulated sugar
- pinch of salt
- 280 g all-purpose flour

For filling

- 2 lemons
- 400 g granulated sugar
- 90 g lemon juice
- 90 g butter, melted
- 6 eggs
- pinch of salt
- 30 g corn starch

To serve

- icing sugar

Διατροφικός πίνακας

Nutrition information per portion

519 Calories (kcal)	26.0 Total Fat (g)	16.0 Saturated Fat (g)	62.0 Total Carbs (g)
26%	37%	80%	24%
43.0 Sugars (g)	6.5 Protein (g)	1.2 Fibre (g)	0.21 Sodium (g)
48%	13%	5%	4%