



Lemon Bars

Makes 8" square pan

Shortbread crust:

230g	Authentic foods Cake Flour
80g	Sugar
90g	Powder sugar
2g	Salt
½ tsp	Authentic foods Vanilla Powder
4 oz	Butter
1 oz	Oil (neutral)
½ tsp	Lemon zest
2	Egg Yolks
2 TBSP	Water

Curd Filling:

5-6 each	Lemons
265g	Sugar
2 each	Whole eggs
3 each	Yolks
5g	Cornstarch
¼ tsp	Salt
57g	Butter
60 ml	Olive Oil
	Powder sugar to finish

Method:

Yields one 8" square pan

1. Preheat the Oven:

Preheat your oven to 325°F (300°F for convection).

2. Prepare the Shortbread Crust:

In a bowl, whisk together the cake flour blend, vanilla powder, salt, and any optional ingredients. In a separate bowl, cream the butter, granulated sugar, and powdered sugar until light and smooth.

Add the egg yolk and water, mixing until combined.

Gradually mix in the dry ingredients until a dough forms.

Roll out or shape the dough, then chill until firm.

Press evenly into a parchment-lined 8" square pan.

Bake for about 30 minutes, or until lightly golden. Let cool completely.

3. Prepare the Lemon Curd:

Zest about ½ tablespoon of lemon zest and juice enough lemons to get ¾ cup of juice.

In a saucepan, whisk together the lemon juice, sugar, eggs, egg yolk, cornstarch, and salt.

Cook over medium heat, whisking constantly, until it comes to a boil and thickens (about 2–5 minutes). Let it boil for at least 30 seconds.

Remove from heat and strain into a bowl to keep it smooth.

While still warm, whisk in the butter, olive oil, and lemon zest until fully combined.

4. Assemble the Lemon Bars:

Pour the lemon curd over the cooled crust and spread evenly.

Bake for 10–15 minutes, just until the filling is set.

5. Cool and Chill:

Let cool at room temperature, then refrigerate until fully chilled.

6. Finish and Serve:

Slice into squares and dust with powdered sugar before serving.