Zesty Lemon Bars

Ingredients

For the crust:

½ lb   Unsalted Butter, at room temperature

½ cup   White Granulated Sugar

2 cups   All Purpose Flour

⅛ tsp   Kosher Salt

For the filling:

6 ea   Large Eggs at room temperature

3 cups   White Granulated Sugar

2 tbl   Grated Lemon Zest (4 to 6 lemons)

1 cup   Freshly Squeezed Lemon Juice

1 cup   All Purpose Flour

Confectioners' sugar, for dusting

Kitchen Tools Needed

Stand Mixer/ Electric Mixer

Rubber Spatula

Chef's Knife

Cutting Board

Paper Towels

Baking Tray 9x13x2 (or whatever you

Prepare to Cook

When you receive your meal prep box, remove all items and organize on the work surface. If not cooking immediately, place perishable items in the refrigerator. All other ingredients can be left out in dark dry storage till ready to cook.

When ready to cook, get your *Mise en Place* (French for '*things in place*') organized on your work surface. Grab all kitchen tools and get ready to cook. BEFORE STARTING, read through each step carefully to have a game plan of how you will be cooking.

Step 1. Preheat Oven and Crust

Preheat the oven to 350 degrees F.

For the crust, cream the butter and sugar until light in the bowl of an electric mixer fitted with the paddle attachment. Combine the flour and salt and, with the mixer on low, add to the butter until just mixed. Dump the dough onto a well-floured board and gather into a ball. Flatten the dough with floured hands and press it into your baking tray, building up a 1/2-inch edge on all sides. Chill.

Bake the crust for 15 to 20 minutes, until very lightly browned. Let cool on a wire rack. Leave the oven on.

Step 2. Filling

For the filling, whisk together the eggs, sugar, lemon zest, lemon juice, and flour. Pour over the crust and bake for 30 to 35 minutes, until the filling is set. Let cool to room temperature.

Step 3. Finishing touches and Plating

Cut into triangles and dust with confectioners' sugar. Once cut, arrange nicely on the plate and serve.