

You Gotta Love Lemon Bars

By: Diane Tramontana

Ingredients:

Shortbread:		Filling:	
1 ¾ C.	All-Purpose flour	10	Eggs
¼ C.	Cornstarch	3 C	Sugar
¾ Tsp	Salt	¾ C plus 3 Tbsp	All-Purpose flour
12 Tbsp.	Unsalted butter	¼ C	Whole milk
		1 ½ C	Fresh lemon juice
		4 ½ Tbsp	Lemon Zest
		2 Tbsp	Lemoncello

Directions:

1. Lightly butter a 9" X 13" baking dish. Line the dish with 1 sheet of parchment paper. Lightly butter the parchment paper bottom and sides. Add another sheet of parchment paper over the first sheet. Make sure to have enough excess to go over the sides of the baking dish – you will use this to remove the Lemon Bars later. Set your prepared pan aside.
2. In a large bowl combine shortbread ingredients: unsalted butter, all-purpose flour, cornstarch and salt, mix thoroughly. Cut up butter into small chunks and cut into dry ingredients, I like to use my hands to get it mixed in, but you can use a fork or pastry blender. Transfer to your prepared pan and press it into an even layer on the bottom of the pan. Refrigerate for 30 minutes.
3. Preheat oven to 350 F.
4. I usually use this time to zest first and then squeeze the lemon juice.
5. Bake the crust until golden brown or 20 – 25 minutes.
6. While the crust is baking, make the filling in a large mixing bowl. Beat the eggs, add the sugar, flour and whole milk mixing thoroughly. Mix in the lemon juice, zest and lemoncello.
7. Remove crust from oven and reduce temperature to 325 F.
8. Stir the lemon filling and then pour it onto the warm shortbread crust.
9. Bake until the filling is set 30 – 45 minutes.
10. Transfer to a wire rack and allow to cool. I like to put it into the refrigerator for a few hours before I cut it. Use a sharp long knife and wipe the blade after each cut. Store in the refrigerator in sealed container for up to 5 days.