

Lemon Bars

Base

2 cups (250g) all-purpose flour

½ cup (100g) sugar

½ teaspoon salt

1 cup (226g) unsalted butter, chilled and cut into small cubes.

Topping

1 ½ cups (300g) sugar

¼ cup (32g) all-purpose flour

4 eggs

2 Tablespoons lemon zest

2/3 cup (160ml) lemon juice

Preheat the oven to 350 F /180 C/ Gas Mark 4.

Mix together 2 cups all-purpose flour, ½ cup sugar and ½ teaspoon salt.

Cut in butter until mixture is crumbly.

Press into a 9 x 13 inch (23 x 33cm) greased and lined tin.

Bake in oven for 20 minutes until lightly golden brown.

Meanwhile, combine 1 ½ cups (300g) sugar and ¼ cup (32g) flour in a bowl.

Add four eggs and combine.

Stir in 2 Tablespoons lemon zest and 2/3 cup (160ml) lemon juice.

Pour the lemon mixture over the slightly cooled crust.

Return to the oven for 20 minutes.

Allow to cool completely before removing from the tin.

Dust with icing sugar and cut with a hot knife.

