



## THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

### **Whole Lemon Bars** (reformatted slightly but not actually changed from David Lebovitz)

I needed 2 lemons to make 6 ounces of lemon. I trim off the knobby ends when making whole lemon desserts.

#### Crust:

1 cup (4.8 ounces) all-purpose flour  
¼ cup (1.75 ounces) sugar  
¼ teaspoon salt  
8 tablespoons (1 stick) melted unsalted butter  
½ teaspoon vanilla extract

#### Lemon topping:

1 lemon (about 6 ounces), organic or unsprayed  
1 cup (7 ounces) sugar  
3 tablespoons freshly squeezed lemon juice  
3 large eggs, room temperature  
4 teaspoons cornstarch  
¼ teaspoon salt  
3 tablespoons melted unsalted butter  
Optional: powdered sugar, for serving

1. Preheat the oven to 350°F (180°C). Line an 8-inch square with foil.
2. For the crust: In a medium bowl, mix the flour, sugar, salt, melted butter, and vanilla, stirring just until smooth. Press the batter into the bottom of the pan, using your hands or a small offset spatula to get it as level as possible. Bake the crust for 25 minutes, or until it's deep-golden brown.
3. For the topping: While the crust is cooking, cut the lemon in half, remove the seeds, and cut it into chunks. Put the chunks of lemon in a food processor or blender along with the sugar and lemon juice, and let it run until the lemon is completely broken up. Add the eggs, cornstarch, melted butter, and blend until almost smooth. (A few tiny bits of lemon pieces are normal and encouraged.)
4. When the crust comes out of the oven, reduce the oven temperature to 300°F (150°C). Pour the lemon filling over the hot crust and bake for 25 minutes or just until the filling stops jiggling and is barely set.
5. Remove from the oven and let cool completely. Once cool, carefully lift out the bars grasping the foil. Cut the bars into squares or rectangles. Sift powdered sugar over the top just before serving, if desired.

**Storage:** The bars will keep in an airtight container at room temperature up to three days. You can freeze the lemon bars as well for up to one month, letting them come to room temperature before serving.