



# THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

## Lemon Bars on Brown Butter Shortbread (rewritten from Tartine)

For the crust:

½ cup (2 ounces) confectioners' sugar  
1½ cups (7.5 ounces) all-purpose flour  
12 tablespoons (1½ sticks) unsalted butter, at room temperature  
½ cup (2 ounces) pine nuts (optional)

For the filling:

½ cup (2½ ounces) all-purpose flour  
2¼ cups (16 ounces) sugar  
1 cup plus 2 tablespoons lemon juice  
lemon zest, grated from 1 small lemon  
6 large whole eggs  
1 large egg yolk  
pinch salt  
confectioners' sugar for topping (optional)

1. Preheat the oven to 350 degrees and butter a 9-by-13-inch baking pan.
2. To make the crust: Sift the confectioners' sugar into the bowl of a stand mixer fitted with the paddle attachment. Stir in the flour. Add the butter and pine nuts (if using) and beat on low speed just until a smooth dough forms.
3. Press the dough evenly into the pan and allow it to come up about a ½ inch up the sides of the pan. Line the crust with parchment paper and fill with pie weights. Bake the crust until it is a deep golden brown, about 25-35 minutes.
4. To make the filling: While the crust is baking, sift the flour into a mixing bowl and whisk in the sugar until blended. Add the lemon juice and zest and stir to dissolve the sugar. In a separate mixing bowl, whisk the whole eggs and egg yolk with the salt. Add the eggs to the lemon juice mixture and whisk until well mixed.
5. Once the crust is ready, pour the filling directly into the pan. Reduce the oven temperature to 300 degrees and bake just until the center of the custard is set, about 30 to 40 minutes.
6. Let cool completely on a wire rack, then cover and chill well before cutting. Cut into squares and dust the top with confectioners' sugar, if desired. They will keep in an airtight container or well covered in the baking dish in the refrigerator for up to 4 days.