



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Strawberry Lemonade Bars (adapted from Annie's Eats via Sophistimom)

For the crust:

8 tablespoons unsalted butter, at room temperature
1/3 cup (1.33 ounces) powdered sugar
1 cup (5 ounces) all-purpose flour
1/4 teaspoon salt

For the filling:

1 1/2 cups (10.5 ounces) sugar
2/3 cup (3.3 ounces) all-purpose flour
1 1/2 tablespoons lemon zest (from 3 lemons)
1/8 teaspoon salt
1 1/2 cups (8 ounces) frozen strawberries, thawed
3 large egg whites
1 large egg
2/3 cup freshly squeezed lemon juice (from 3 lemons)
Confectioners' sugar, for dusting

1. Preheat the oven to 350 degrees. Spray an 8-by-8 inch baking pan with nonstick spray.
2. In the bowl of an electric mixer, beat the butter and sugar on medium-high speed until smooth, 1-2 minutes. Reduce the mixer speed to low and add the flour and salt, mixing just until incorporated.
3. Transfer the dough to the prepared baking pan, pressing into an even layer over the bottom of the pan. Bake the crust for about 25 minutes, or until light golden brown. Remove from the oven, maintaining the temperature.
4. While the crust is baking, prepare the filling. Combine the sugar, flour, lemon zest and salt in a blender. Add the strawberries; blend until smooth. Add the egg whites and eggs; blend until incorporated. Add the lemon juice, processing just until evenly mixed.
5. Pour the filling over the crust and bake until the center is just set and no longer jiggles when gently shaken, about 30-40 minutes. Transfer to a wire rack to cool to room temperature, then cover and refrigerate for at least 2 hours. Dust the top with confectioners' sugar before cutting and serving.