

## Lemon Bars - Ina Garten

Makes 20 Servings

Preparation: 10 min, Cook Time: 55 min

Yield: 20 squares or 40 triangles

*Author: Recipe courtesy of Ina Garten*

*Source: <https://barefootcontessa.com/recipes/lemon-bars>*

*This recipe is from my favorite culinary goddess, Ina Garten. In my opinion, this is the only recipe you will ever need to use. Like all of her recipes they are easy to prepare, made with ingredients that are readily available, and are perfect just as they are written for the beginners to the professional cook. This has become my go-to lemon bar recipe because it is as delicious as it is uncomplicated.*



### CRUST

**2 (8-ounce) sticks butter, room temperature**  
**1/2 cup sugar**  
**2 cups flour**  
**1/8 teaspoon kosher salt**

### FILLING

**6 extra-large eggs, room temperature**  
**3 cups sugar**  
**2 tablespoons lemon zest**  
**1 cup fresh lemon juice**  
**1 cup flour**  
**confectioners' sugar, for dusting**

### CRUST

1) Cream the butter and sugar until light in the bowl of an electric mixer fitted with the paddle attachment. Add the flour and salt and, with the mixer on low until incorporated. Dump the dough onto a well-floured board and gather into a ball. Flatten the dough with floured hands and press it into a 9 by 13 by 2-inch baking pan, building up a 1/2-inch edge on all sides. Chill for 15 minutes.

2) Bake the crust for 15 to 20 minutes in a 350° F., until very lightly browned. Let cool on a wire rack. Leave the oven on.

### FILLING

1) Whisk together eggs, sugar, lemon zest, lemon juice, and flour until well incorporated and no lumps. Pour over the crust.

2) Bake in 350° F. oven for 30 to 35 minutes, until the filling is set. Let cool to room temperature. Refrigerate until ready to serve.

3) Cut into squares and dust with confectioners' sugar. You can cut squares from corner to corner to get 40 triangles for smaller servings.