

## Lemon Bars

### Ingredients

- 1 1/4 cups sugar
- 1 cup + 3 tablespoons flour
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, room temperature
- 3 eggs, room temperature
- 1/2 cup lemon juice
- 1/2 tablespoon lemon zest
- Powdered sugar, for dusting

### Instructions

1. Preheat oven to 350°F. Grease and line a 9x14-inch baking dish with parchment paper, making sure the sides are fully covered.
2. In a stand mixer, sift 1/4 cup sugar with 1 cup flour and the salt. Add butter and mix until crumbly.
3. Press mixture evenly into the bottom of the prepared dish. Prick with a fork and bake for 25 minutes.
4. In a stand mixer, sift remaining 1 cup sugar with 3 tablespoons flour. Mix in eggs, lemon juice, and lemon zest.
5. Remove crust from oven and reduce temperature to 325°F. Cool crust for about 5 minutes, then pour lemon mixture over the top.
6. Bake for an additional 25 minutes, or until the lemon layer is set.
7. Cool completely, then refrigerate for at least 4 hours or overnight.
8. Slice into squares, dust with powdered sugar, and serve.