**Lemon Bar**

**Portion:** 12 (3x4 Cut)

**Crust Butter Blend**

***Ingredients and Instructions***

Unsalted Butter 6 3/4 Ounce

All-purpose Flour, Sifted 6 3/4 Ounce

Extra fine Granulated Sugar 3 1/4 Ounce

Kosher Salt .19 Teaspoon

1. Combine flour, sugar, and salt; blend well.

2. Cut butter into flour; mix well until mixture forms a ball.

3. Transfer dough into pan and press down firmly

4. Bake at 300 F oven 15-20 minutes until lightly browned.

**Lemon Filling**

***Ingredients and Instructions***

\*Crust Butter Blend 1 Pound + 1 Ounce

Extra fine Granulated Sugar 14 1/4 Ounce

All-purpose Flour, Sifted 2 1/4 Ounce

Real Lemon Juice 4 3/4 Ounce

Lemon Zest Granulated 1 Tablespoon + 2 1/2 Teaspoon

Liquid Egg 7.16 Ounce

Powdered Sugar 2 Tablespoon + 1/2 Teaspoon

1. Combine granulated sugar and flour in mixing bowl. Mix well with paddle.

2. Add lemon juice and zest to dry ingredients; mix well.

3. Add egg and mix until sugar is dissolved and well blended. Do not overmix. Overmixing will cause foaming.

4. Pour filling over baked crust.

5. Place a metal pan (2" or 3", depending on baking rack size) on the bottom shelf of the baking rack. Fill pan halfway with water.

6. Bake at 290 F rack oven 35 - 40 minutes until filling is set and lightly browned.

7. Chill lemon bars and dust powdered sugar over bars.