

Classic Lemon Bars with Buttery Shortbread Crust

These bright, tangy lemon bars feature a soft, buttery shortbread base topped with a smooth, citrusy filling. This recipe is simple, approachable, and designed for ease—perfect for beginners, individuals with limited mobility, or anyone looking for a reliable homemade dessert.

Ingredients

Shortbread Crust

- ½ cup salted butter, softened
- ¼ cup powdered sugar
- 1 cup all-purpose flour
- Pinch of salt

Lemon Filling

- 2 large eggs
 - 1 cup granulated sugar
 - ½ teaspoon baking powder
 - 3 tablespoons fresh lemon juice
 - Pinch of salt
 - Zest of ½–1 lemon (about ½–1 tablespoon)
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Instructions

1. Preheat the Oven

Preheat your oven to **350°F (180°C)**.

2. Prepare the Baking Pan

Lightly grease and flour an **8×8-inch baking pan**, or line it with parchment paper for easier removal and cleanup.

3. Make the Shortbread Crust

- In a medium bowl, mix the softened butter and powdered sugar until smooth.
- Add the flour and salt, then mix until a soft dough forms (about 1–2 minutes).
- Press the dough evenly into the bottom of the prepared pan.

Bake for 18–20 minutes, or until lightly golden.

Remove from the oven and allow it to cool slightly. Keep the oven on.

4. Prepare the Lemon Filling

- In a bowl, whisk together the eggs and granulated sugar until smooth.
- Add the lemon juice, lemon zest, baking powder, and salt.
- Mix until fully combined and slightly frothy.

5. Assemble and Bake

- Pour the lemon filling evenly over the warm crust.
- Return the pan to the oven and bake for **18–22 minutes**, or until the center is set and no longer jiggles.

6. Cool and Serve

- Allow the lemon bars to cool completely in the pan.
- For best results, refrigerate for **1–2 hours** before slicing.
- Cut into squares and optionally dust with powdered sugar before serving.

Helpful Tips

- **For easier cutting:** Use a sharp knife and wipe it clean between slices.
- **For extra flavor:** Use freshly squeezed lemon juice instead of bottled.
- **For accessibility:** Pre-measure ingredients and use a hand mixer or food processor to reduce strain on hands.

Storage

- Store in an airtight container in the refrigerator for up to **4–5 days**.

- Serve chilled or at room temperature.
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Disclaimer

This recipe is intended for general informational purposes and is not a substitute for professional dietary advice. Always consult with a healthcare provider if you have specific dietary needs or restrictions.
