

GF Lemon Bars, tart and tasty

Crust:

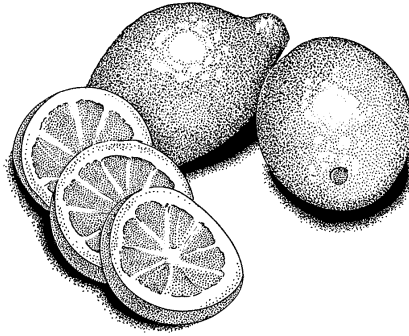
- 1 ½ C. GF flour
- 1 ½ tsp. xanthan gum
- ½ C. powdered sugar
- ¾ C. (1 ½ sticks) chilled butter, cut into 1 Tbs. pieces

Topping:

- 3 C. granulated sugar
- 6 eggs
- 1 C. plus 2 Tbs. fresh lemon juice
- ½ C. GF flour
- ½ tsp. xanthan gum
- 3 Tbs. powdered sugar (optional)

Preheat oven to 325 degrees. Combine 1 ½ cups flour, ½ cup powdered sugar and the 1 ½ tsp. xanthan gum. Add the dry mixture to the butter in the work bowl of a food processor.

Pulse until crumbly (but not blended). If you don't have a food



processor, combine these four ingredients in a mixing bowl until crumbly or use a pastry knife to blend.

Press the mixture in the bottom of a 9-by-13-inch baking pan. Bake for 20 to 25 minutes, until golden brown. Remove pan from oven and reduce oven temperature to 300 degrees.

Whisk the granulated sugar and eggs in a medium bowl until blended. Stir the xanthan gum into the flour and then stir all into the

egg mixture. Add all the lemon juice and mix thoroughly. Spread evenly over the baked layer and bake for 40 more minutes at 300 degrees or until set. Sprinkle with powdered sugar if desired. Cool on a wire rack for 30 minutes and then cut into 20 bars.

Developed by Shirley Curtis and Mary Louise Catura. Taste tested at Roundtable!

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