



LEMON BAR

Ingredients:

Crust:

½ cup

6 Tablespoons

4 Tablespoons

2 cups

Sugar, granulated

Butter, unsalted

Applesauce, unsweetened

Flour

Filling:

6 each

1 ½ cups

4 teaspoons

½ cup

6 tablespoons

1 teaspoon

½ teaspoon

Eggs, large

Sugar, granulated

Lemon Zest, fresh

Lemon juice, fresh

Flour

Baking powder

Kosher salt

Method:

- Preheat oven to 350 degrees F.

Crust

- Using a stand mixer, beat ½ cup sugar, applesauce, and the butter together on a medium speed until creamy.
- On a low speed, slowly add in 2 cups of flour.
- Gently press mixture across the bottom of a greased 16 inch square baking pan.
- Bake for 15 minutes and allow to cool.

Filling

- In a clean mixing bowl, beat eggs on medium until foamy.
- Add remaining ingredients; sugar, zest, juice, flour, baking powder, and salt. Beat until blended.
- Pour mixture over crust and bake 20-25 minutes.
- Set aside, cool and serve.

Serves: 30

Calories: 130

Fat: 3.5 grams

Sodium: 50 milligrams

Carbohydrates: 22 grams

Protein: 3 grams

Fiber: 0 grams