



lemon bars

Lemon Bars

Adapted from [The Barefoot Contessa Cookbook](#)

These are bold and tart lemon bars, ones I feel are best in smaller doses than Ina Garten suggests. I've made a few changes to the recipe—increased the salt in the crust, reduced the sugar in the lemon filling and an encouragement to grease your pan, as mine were all but cemented into their non-stick pan. For those of you who like the 1:1 crust to lemon layer ratio, use the second option.

For the crust:

1/2 pound unsalted butter, at room temperature
1/2 cup granulated sugar
2 cups flour
1/8 teaspoon kosher salt

For the full-size lemon layer:

6 extra-large eggs at room temperature
2 1/2 cups granulated sugar
2 tablespoons grated lemon zest (4 to 6 lemons)
1 cup freshly squeezed lemon juice
1 cup flour

Confectioners' sugar, for dusting

[Or] for a thinner lemon layer:

4 extra-large eggs at room temperature
1 2/3 cups granulated sugar
1 tablespoon + 1 teaspoon grated lemon zest (3 to 4 lemons)
2/3 cup freshly squeezed lemon juice
2/3 cup flour

Confectioners' sugar, for dusting

Preheat the oven to 350°F and grease a 9 by 13 by 2-inch baking sheet.

For the crust, cream the butter and sugar until light in the bowl of an electric mixer fitted with the paddle attachment. Combine the flour and salt and, with the mixer on low, add to the butter until just mixed. Dump the dough onto a well-floured board and gather into a ball. Flatten the dough with floured hands and press it into the greased baking sheet, building up a 1/2-inch edge on all sides. Chill.

Bake the crust for 15 to 20 minutes, until very lightly browned. Let cool on a wire rack. Leave the oven on.

For the lemon layer, whisk together the eggs, sugar, lemon zest, lemon juice, and flour. Pour over the crust and bake for 30 to 35 minutes (less if you are using the thinner topping), or about five minutes beyond the point where the filling is set. Let cool to room temperature.

Cut into rectangles and dust with confectioners' sugar.

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