

## Easy Lemon Bars

These Easy Lemon Bars with a shortbread crust perfectly balance the tartness of the lemon curd with the sweetness of the brown sugar shortbread crust.

### Easy Lemon Bars Ingredients

- 1 cup (120 grams) all-purpose flour
- 1/4 cup (53 grams) packed dark brown sugar
- 1/2 teaspoon kosher salt
- 1/2 cup or 1 stick (113 grams) chilled unsalted butter, cubed
- 1 cup (226 grams) lemon curd, chilled ([homemade from the Easy Lemon Curd recipe](#) or [Tiptree Lemon Curd from Wilkin & Sons](#))
- Powdered sugar for dusting



### How to Make Easy Lemon Bars (16 bars)

Place rack on middle level of the oven. Preheat oven to 350 Fahrenheit (175 Celsius).



Line an 8-inch square baking pan with foil (to make it easier to remove the crust later).

In medium bowl, whisk together the flour, brown sugar, and salt.

Break up any brown sugar lumps with the whisk or your fingers.

Use a pastry cutter or a food processor to cut the butter into the mixture until it resembles coarse crumbs.

Use your hands to bring the dough together into large clumps.

Transfer the dough to the prepared pan. Use a measuring cup to press the dough evenly into the bottom of the pan.



Bake for 20 minutes or until light golden brown.

Let cool completely in the pan on a wire rack.

Spread the lemon curd over the cooled crust.

Refrigerate, loosely covered, until ready to serve.

Just before serving, cut into 2-inch squares and lightly dust with powdered sugar.

Store lemon bars in an airtight container for up to 4 days in the refrigerator.

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