

# Strawberry Lemon Bars



WITH LEMONADE STAND BALSAMIC VINEGAR

## Ingredients

For the crust:

- 1 cup all-purpose flour
- 1/4 cup powdered sugar
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, cold and cubed

For the filling:

- 1 cup fresh strawberries, hulled + chopped
- Zest of 1 lemon
- 1/4 cup fresh lemon juice
- 2 tablespoons Lemonade Stand Balsamic
- 1 cup granulated sugar
- 3 large eggs
- 2 tablespoons all-purpose flour
- 1/4 teaspoon salt

For garnish:

- Powdered sugar, strawberries, lemon zest



## Notes

## Directions

1. Preheat oven to 350°F. Grease and line baking pan with parchment paper, leaving some overhang for easy removal.
2. For the crust, in a medium bowl, whisk together the flour, powdered sugar, & salt.
3. Add the cold butter into the flour mixture and use a pastry cutter or fingertips to work butter into the dry ingredients until the mixture resembles coarse crumbs.
4. Press the mixture evenly into the prepared pan to form the crust.
5. Bake in the preheated oven for about 15-18 minutes or until the crust is lightly golden. Remove from the oven and set hot crust aside.
6. For the filling, in a blender or food processor, combine strawberries, lemon zest, lemon juice, Balsamic Vinegar, and granulated sugar. Blend until smooth.
7. Add the eggs, one at a time, blending well after each addition.
8. Add the flour and salt, and pulse a few times to incorporate.
9. Pour the lemon strawberry mixture over the warm crust in the pan.
10. Gently tap the pan on the counter to remove air bubbles & get even distribution.
11. Bake 25-30 minutes, or until filling is set around edges but slightly jiggly in center.
12. Once done, remove the pan from the oven and let the bars cool completely.
13. Once cooled, refrigerate for a few hours or until they are well-chilled and set.
14. Use the parchment paper overhang to lift the chilled bars out of the pan.
15. Dust the top with powdered sugar and garnish with additional toppings if desired.
16. Carefully slice into squares or bars.