

Lemon Bars (Desserts)

Prep: 20 mins. Cook: 20 mins. Servings: 16

Ingredients

16.5 oz. sugar cookie dough
1 stick butter, softened
2/3 c. granulated sugar
1/4 tsp. salt
3/4 c. all-purpose flour
2 eggs, room temperature
1 tsp. vanilla extract
2 T. fresh lemon juice
2 T. lemon zest
Powdered sugar, for garnish



Instructions

1. Preheat oven to 350 degrees
2. Spray 8x8 inch pan with cooking spray
Evenly press sugar cookie dough onto the bottom of the baking pan.
3. Bake for 12 minutes then remove pan from the oven and allow cookie crust to cool.
4. While the cookie crust is cooling, add butter, sugar, salt and flour to a medium bowl, using a hand mixer beat until ingredients are well combined.
5. In a separate bowl, whisk the eggs, vanilla extract, lemon juice and lemon zest until combined.
6. Pour the liquid mixture into the flour mixture and mix at a medium speed until it is smooth and creamy (about 2 minutes).
7. Gently spread the lemon batter evenly over the cooled cookie dough (dough might still be a little warm).
8. Bake for 20-25 minutes, or until the edges are golden and a toothpick inserted in the center comes out clean.
9. Allow bars to cool, dust with powdered sugar on top and enjoy!!