

# King Arthur Youth Baking Contest

## Lemon Bars

Makes 12 squares

### Open to Juniors ages 7 to 15

Please enter 3 bars on a *disposable* plate.

Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when they submit the entry.

#### Youth Prizes:

- First Place \$40 Gift Card
- Second Place \$25 Gift Card
- Third Place King Arthur Tote Bag

## INGREDIENTS

#### For the Crust:

- 1/2 pound unsalted butter at room temperature
- 1/2 cup granulated sugar
- 2 cups King Arthur Unbleached All-Purpose Flour
- 1/8 teaspoon kosher salt

#### For the Filling:

- 6 extra-large eggs at room temperature
- 3 cups granulated sugar
- 2 tablespoons grated lemon zest (4 to 6 lemons)
- 1 cup freshly squeezed lemon juice
- 1 cup King Arthur Unbleached All-Purpose Flour
- Confectioners' sugar, for dusting

## INSTRUCTIONS

Preheat the oven to 350 degrees.

For the crust, cream the butter and sugar until lighter in color 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 and sugar 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 a 9 x 13 x 2-inch baking pan, 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 filling, whisk together the eggs, sugar, lemon zest, lemon juice, and flour. Pour over the crust and bake for 30 to 35 minutes until the filling is set. Let cool to room temperature. Cut into squares and dust with confectioners' sugar.