

Lemon Bar



Fiber loves water and your recipes will too. You may notice your recipes will need a little more liquid (water, milk, or fruit juice) when using our flour.

For breads, rolls, and other yeast-raised baked goods: Increase liquids $\frac{1}{4}$ cup (60g) at a time until you reach the desired dough consistency.

For cookies: Increase liquids 1 tbs. (15g) at a time until you reach the desired batter or dough consistency.

For brownies, quick-breads, muffins, pancakes, waffles, pie crusts and more: Increase liquids 2 tbs. (30g) at a time until you reach the desired batter or dough consistency.



Ingredients

- $\frac{1}{3}$ cup Confectioner's sugar
- 1 $\frac{1}{2}$ cups Flourish Flour
- $\frac{3}{4}$ Cup unsalted butter, room temperature
- $\frac{1}{3}$ cup pine nuts (optional)
- $\frac{1}{2}$ Cup Flourish Flour
- 2 $\frac{1}{4}$ Cup Granulated Sugar
- 1 Cup, 3 tbs Lemon Juice Lemon zest - 1 lemon
- 6 large eggs
- 1 egg yolk
- Pinch of salt

Instructions

1. Preheat oven to 350 and butter 9x13 pan
2. Add confectioners sugar and flour, then butter to stand mixer, using paddle attachment, add pine nuts, and mix until a smooth dough forms
3. Transfer dough to prepared pan and press evenly along bottom and about $\frac{1}{2}$ up sides. It should be about $\frac{1}{4}$ in deep. Use bottom of cup to help even out the bottom, by pressing firmly.
4. Line crust w/ parchment paper and add pie weights, bake 25-35 min or until golden brown.
5. Rotate pan if baking unevenly
6. Sift flour and mix with sugar and whisk.
7. Add lemon juice and zest and stir to dissolve sugar. In separate mixing bowl, beat egg and yolk with salt.
8. Add to lemon juice mix and whisk until well mixed.
9. When crust is done, pull out oven rack and remove parchment and weights so you can pour custard right into crust.
10. Reduce oven to 300 and bake until middle of custard is no longer wobbly, about 30-40 min.
11. Let cool completely before cutting.

12. Dust with confectioners sugar.

Recipe Courtesy of @tartinebakery

We're here to help: flourish-flour.com