

Treasure Barrel

Lemon Crumb Bars – Easy Sweet Treat

15 min Prep time	**30 min** Cook time	**45 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Crust

- [ ] 1 cup (115g) unsalted butter, softened
- [ ] 1/2 cup (100g) granulated sugar
- [ ] 2 cups (250g) all-purpose flour
- [ ] 1/4 tsp salt
- [ ] Zest of 1 lemon

Filling

- [ ] 3 large eggs
- [ ] 1 cup (200g) granulated sugar
- [ ] 1/3 cup (80ml) fresh lemon juice
- [ ] Zest of 2 lemons
- [ ] 1/4 cup (60ml) whole milk

Crumb Topping

- [ ] 3/4 cup (95g) all-purpose flour
- [ ] 1/2 cup (100g) light brown sugar
- [ ] 1/4 cup (57g) unsalted butter, cold and cubed
- [ ] Pinch of salt

Instructions

1. Preheat the oven to 350°F (175°C). Line a 9x13-inch baking pan with parchment paper, leaving overhang for easy removal.
2. In a large bowl, cream together the softened butter and granulated sugar until light and fluffy; stir in the lemon zest.
3. Add the flour and salt, mixing until just combined to form a dough. Press the dough evenly into the prepared pan, creating a smooth crust.
4. Bake the crust for 12-15 minutes, or until lightly golden around the edges. While the crust bakes, whisk together eggs, sugar, lemon juice, lemon zest, and milk for the filling.
5. Remove the crust from the oven. Pour the filling over the hot crust, then sprinkle the crumb topping (flour, brown sugar, cold butter, salt) in an even layer. Return to the oven and bake for an additional 20-25 minutes, until the topping is golden and the filling is set.
6. Allow the bars to cool completely on a wire rack. Dust with powdered sugar, cut into squares, and serve.

Nutrition per serving

280 kcal	4 g	38 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- Keep an eye on the topping; it can go from golden to overly brown quickly.
- If the filling seems too runny, bake an extra 2-3 minutes.
- For extra brightness, add a splash of lemon extract to the filling.