

Long Livo

Lemon Crumb Bars – Quick & Easy Snack

20 min Prep time	**25 min** Cook time	**45 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Crust & Topping

- [ ] 1 1/2 cups all-purpose flour
- [ ] 1/2 cup powdered sugar
- [ ] 1/2 cup unsalted butter, cold and cubed
- [ ] Pinch of salt

Lemon Filling

- [ ] 3/4 cup granulated sugar
- [ ] 2 large eggs, at room temperature
- [ ] 1/3 cup fresh lemon juice
- [ ] 2 tbsp lemon zest
- [ ] 2 tbsp unsalted butter, melted

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9×9-inch baking pan or line with parchment.
2. In a food processor, pulse flour, powdered sugar, salt, and cold butter until the mixture resembles coarse crumbs.
3. Press the crumb mixture evenly into the pan and bake for 12-15 minutes, until lightly golden.
4. While the crust bakes, whisk together sugar and eggs, then stir in lemon juice, zest, and melted butter.
5. Pour the lemon mixture over the warm crust and return to the oven. Bake 15-18 minutes, until the filling is set but still slightly jiggles in the center.
6. Cool completely on a wire rack, then dust with powdered sugar. Cut into bars and serve.

Nutrition per serving

210 kcal	3 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Allow the bars to cool fully before slicing; this prevents the crumb from crumbling.
- If you prefer a sweeter topping, mix powdered sugar with a splash of lemon juice for a glaze.
- For extra richness, brush the crust with a thin layer of melted butter before adding the filling.