

Lemon & Blueberry Bars

Prep: 15 Minutes Cook: 25 Minutes

Ingredients

118 Grams Plain Flour

150 Grams Granulated Sugar

113 Grams Unsalted Butter

2 Large Eggs

Zest & Juice of 1 Lemon

150 Grams Frozen Blueberries

Directions

1. Preheat your oven to 175°C. Grease or line a baking dish with parchment paper.
2. In a mixing bowl, combine the plain flour and granulated sugar. Add the softened butter and using your fingertips mix until the mixture resembles coarse crumbs.
3. Reserve about 1/3 of the mixture for the topping. Press the remaining mixture into the bottom of the prepared baking dish to form an even layer.
4. In a separate bowl, whisk together the eggs, lemon zest, and lemon juice until well combined. Pour the mixture over the crust in the baking dish.
5. Sprinkle the blueberries evenly over the lemon mixture. Crumble the remaining flour mixture over the top as a streusel-like topping.
6. Place the baking dish in the preheated oven and bake for approximately 20-25 minutes, or until the edges are golden brown and the center is set.
7. Remove the dish from the oven and let it cool completely. Once cooled, cut into bars.
8. If desired, dust the Lemon Blueberry Bars with powdered sugar just before serving.