

Gluten Free Lemon Bars



Servings: 9-12 bars
Prep Time: 15 minutes
Cook Time: 40 minutes
Storage: 7 days in refrigerator well wrapped
Author: Chef Chandra, Cooking with Chef Chandra

Ingredients

- 1 2/3 cups GF Flour blend without xanthan gum* (divided)
- ½ cup confectioners' sugar, plus more for dusting (I use Monkfruit)
- ½ teaspoon kosher salt
- Zest of 1 large lemon
- 9 TBSP unsalted ghee, melted and cooled
- 4 eggs at room temperature
- 1 cup granulated sugar (I use Monkfruit)
- ¾ teaspoon baking powder
- 2/3 cup freshly squeezed lemon juice (juice of 4 to 5 lemons)

Instructions

Preheat your oven to 325°F. Grease an 8-inch square baking pan, line with criss-crossed pieces of parchment paper that overhang the sides and grease the parchment paper. Set the pan aside.

Make the crust. In a medium-sized bowl, combine 1 cup flour, confectioners' sugar, salt, and lemon zest and whisk to combine, breaking up any clumps of lemon zest. Add the ghee and mix with a fork until well-combined. Press the mixture into the bottom of the prepared baking dish in an even layer. Place the baking dish in the center of the preheated oven and bake for about 15 minutes or until firm. Remove from the oven and allow to cool briefly.

Make the custard layer. In a medium-sized bowl, place the eggs, granulated sugar, baking powder, lemon juice and remaining 2/3 cup flour, whisking vigorously to combine after each addition. Pour the custard mixture into the baked crust and return the pan to the center of the oven. Bake until just set (about 25 minutes). The custard is set when it does not jiggle more than a tiny bit in the center when the pan is shaken gently back and forth. Remove the pan from the oven and allow to cool in the pan for about 20 minutes.

As the filling is baking, if you peek in the oven (not advisable, but if you can't help it) before the last 7-8 minutes, you will think that the bars will never actually set. It will seem almost like a liquid for most of the baking time. If you have not changed the recipe and your oven is at the proper temperature, it *will* set.

Place in the refrigerator to chill until firm, about 2 hours and up to overnight. Remove the bars from the pan by running a butter knife or thin spatula around the perimeter of the baking dish, and then lifting the bars out of the pan by the overhung pieces of parchment paper. Dust lightly with confectioners' sugar, and slice into 9 or 12 squares with a large knife. Serve chilled.

Notes

* I used Cup4Cup GF Flour. It does contain xanthan gum, but much less and is a very light, starchy blend

Chef Chandra

S.O.U.L. Food (*Seasonal/Sustainable, Organic, Unprocessed, and Local*)

925.395.4185

info@chefchandra.com