

Foodnity Recipes

Lemon Crumb Bars Recipe – Easy Sweet Treat

15 min Prep time	**25 min** Cook time	**40 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Base and Topping

- [ ] 1 cup (2 sticks) unsalted butter, softened
- [ ] 1/2 cup granulated sugar
- [ ] 2 cups all-purpose flour
- [ ] 1/4 teaspoon salt
- [ ] Zest of 2 large lemons
- [ ] 2 tablespoons fresh lemon juice
- [ ] 2 large eggs
- [ ] 1/3 cup powdered sugar, for dusting

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9×13-inch baking pan and set aside.
2. In a large bowl, cream together the softened butter and granulated sugar until light and fluffy; this may take about 3 minutes.
3. Add the eggs one at a time, beating well after each, then stir in the lemon zest and fresh lemon juice.
4. Gradually mix in the flour and salt until just combined; avoid over-mixing.
5. Press two-thirds of the batter into the prepared pan, smoothing with the back of a spoon, then sprinkle the remaining batter evenly over the top for a crumbly finish.
6. Bake for 20-25 minutes, or until the edges are golden and a light toothpick comes out clean.
7. Allow the bars to cool completely in the pan; then dust with powdered sugar and cut into squares.

Nutrition per serving

210 kcal	3 g	26 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter bar, increase the sugar in the topping by 2 tablespoons.
- A pinch of ginger powder adds a subtle warm note that pairs well with lemon.
- For extra crunch, stir toasted sliced almonds into the crumb topping before baking.