

LEMON BARS

ORGANIZE INGREDIENTS AND UTENSILS

INGREDIENTS, FOR THE CRUST:

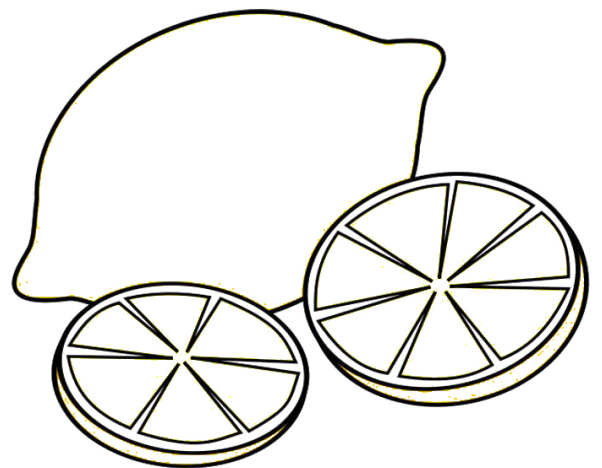
- 3 ½ cups all-purpose flour
- ½ cup wheat germ
- ½ cup confectioners' sugar
- ½ teaspoon salt
- 4 sticks cold unsalted butter, cut into pieces

INGREDIENTS, FOR THE FILLING:

- 8 large eggs
- 4 cups granulated sugar
- ⅔ cup all-purpose flour
- ¾ cup fresh lemon juice, plus 1 tablespoon finely grated lemon zest
- ¾ cup fresh lime juice, plus 1 tablespoon finely grated lime zest
- ½ teaspoon salt

UTENSILS:

- Large bowl
- Medium bowl
- Whisk
- Pastry Cutter or two table knives
- 12½-by-17½-inch rimmed baking sheet
- Measuring cups and spoons
- Kitchen knife



INSTRUCTIONS:

1. For the crust, heat the oven to 350 degrees. In a large bowl, whisk together the flour, wheat germ, confectioners' sugar, and salt. Add butter, and cut in using a pastry cutter, two knives, or your fingers, until the largest pieces of butter are the size of peas. We used two knives and finished it off with our fingers.
2. Press evenly into a 12½-by-17½-inch rimmed baking sheet. Bake until golden, 35 to 40 minutes. Transfer to a wire rack until completely cool. You can also use two smaller baking sheets.
3. For the filling, in a medium bowl whisk together, eggs, sugar, and flour. Add lemon and lime juice, lemon and lime zest, and salt. Whisk to combine. Pour over cooled crust.
4. Bake until center is set, about 30 minutes. Transfer to a wire rack until completely cool. Cut into 2-inch squares. Bars can be stored in an airtight container at room temperature up to 2 days.

Cartoon:

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