



Lemon Bars



2 servings



55 minutes

INGREDIENTS

CURD:

- 2 lemons, zested & juiced
- 1 1/2 cup of flour
- 3 eggs
- 1/2 cup of sugar
- Vanilla extract

SHORTBREAD:

- 100g sugar
- 200g room temp. butter
- 300g flour
- 1/2 tbsp miso paste
- Vanilla extract

DIRECTIONS

- Preheat your oven to 375F.
- Zest and juice your lemons and add to a bowl with your eggs, sugar, vanilla and (sifted) flour.
- Mix and set aside. In a stand mixer - mix your butter, sugar, flour, vanilla, and miso paste until it is well combined.
- Spray an 8x8" pan and add your dough and let it chill for 15-20 minutes.
- Once chilled add in the lemon curd.
- Bake for 20-25 minutes, you'll know it's done when you can still jiggle the lemon curd but it's almost set.
- Crack open a bottle of Lot 738 Prosecco and enjoy with your lemon bars!