

Featured Recipe

Lemon Bars

Crust Ingredients:

- 1/3 cup (5 1/3 Tbs.) butter or non-dairy alternative (e.g. Earth Balance Buttery Sticks®)
- 1/4 cup granulated cane sugar (e.g. Wholesome Sweeteners®)
- 1 cup Jules Gluten Free™ All Purpose Flour



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Filling Ingredients:

- 2 eggs
- 3/4 cup granulated cane sugar (e.g. Wholesome Sweeteners®)
- 2 Tbs. Jules Gluten Free™ All Purpose Flour
- 2 tsp. finely shredded lemon peel
- 3 Tbs. lemon juice
- 1/4 tsp. gluten-free baking powder
- Powdered sugar (optional)

Directions:

Preheat oven to 350 F.

Crust Directions:

In a medium bowl, beat butter with a mixer on medium to high speed for 30 seconds. Add the 1/4 cup of sugar; beat until combined. Beat in the 1 cup of flour until crumbly, being careful not to over-mix. Press mixture into the bottom of an un-oiled 8x8x2 baking pan. Bake for 15 minutes or until golden.

Filling Directions:

Combine eggs, sugar, flour, lemon peel, lemon juice, and baking powder; beat 2 minutes or until thoroughly combined.

Pour filling over baked crust. Bake 20 minutes more or until set and lightly browned. Cool on a wire rack. Cut into bars only when completely cool. Sprinkle with powdered sugar, if desired, before serving.

Makes 20 bars. This recipe doubles nicely when baked in a 9x13 pan.