



Long Livo

Lemon Crumb Bars – Easy Dessert Recipe

20 min

Prep time

12

Servings

25 min

Cook time

Easy

Difficulty

45 min

Total time

American

Cuisine

Ingredients

Crumb Base

- ☐ 1 1/2 cups all-purpose flour
- ☐ 1/2 cup powdered sugar
- ☐ 1/4 tsp salt
- ☐ 3/4 cup unsalted butter, softened

Lemon Filling

- ☐ 3 large eggs
- ☐ 1 cup granulated sugar

- ☐ 1/2 cup fresh lemon juice (about 2 lemons)
- ☐ 2 tbsp lemon zest
- ☐ 1/4 cup melted butter

Streusel Topping

- ☐ 1/2 cup all-purpose flour
- ☐ 1/3 cup brown sugar
- ☐ 1/4 cup cold butter, diced
- ☐ Pinch of salt

Instructions

- 1** Preheat the oven to 350°F (175°C). Line an 8×8-inch pan with parchment paper.
- 2** In a bowl, combine the crumb base ingredients; use your fingertips to rub the butter into the flour until it resembles coarse sand. Press the mixture evenly into the pan.
- 3** For the lemon filling, whisk together eggs, sugar, lemon juice, zest, and melted butter until smooth. Pour over the crust.
- 4** Mix the streusel topping ingredients until crumbly and sprinkle evenly over the lemon layer.
- 5** Bake for 25-30 minutes, until the topping is golden and the filling is set but still has a slight wobble in the center.
- 6** Allow the bars to cool completely in the pan, then dust with powdered sugar and cut into squares.

Nutrition per serving

210 kcal

Calories

2 g

Protein

28 g

Carbs

10 g

Fat

Tips & notes

- If the crust seems dry, add a teaspoon of cold water before pressing.
- Cool the bars fully before dusting to avoid sugar melting into the surface.
- For extra zing, grate a touch of lemon zest over each serving.