



Blueberry Lemon Bars with Homemade Shortbread Crust

 3h  2 Servings

What do you get when you swirl together blueberry jam with lemon curd and bake it on a crumbly shortbread crust? These blueberry lemon bars obviously, but you also get a summery sweet treat you'll want to make again and again. We've got you covered! (2-p plan makes 16 bars; 4-p plan makes 24)

WHAT WE SEND

- 5 oz all-purpose flour ¹
- 2½ oz confectioners' sugar
- ½ oz freeze dried blueberries
- 10 oz granulated sugar
- 3 lemons

WHAT YOU NEED

- kosher salt
- 11 Tbsp butter ⁷
- 4 large eggs ³

TOOLS

- 8x8-inch baking dish
- parchment paper
- microwave
- small saucepan
- microplane or grater

ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 260kcal, Fat 9g, Carbs 42g, Protein 3g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Line bottom and sides of an 8x8-inch baking dish with parchment paper, leaving a 1-inch overhang on all sides.

Set aside **1½ tablespoons flour** for step 4. In a medium bowl, whisk together **confectioners' sugar, remaining flour,** and **½ teaspoon salt**.



2. Bake crust

Microwave **7 tablespoons butter** in 30 second increments until melted. Stir into **flour mixture** until combined. Transfer to prepared baking dish; press into an even layer.

Bake on center oven rack until golden brown, rotating dish halfway through, 20–25 minutes. Set aside for step 5.



3. Make blueberry jam

In a small saucepan, combine **blueberries, ⅓ cup granulated sugar, ¼ cup water,** and **⅛ teaspoon salt**. Bring to a boil. Cook over medium-low heat until thickened and jammy, 8–10 minutes. Transfer to a bowl. Wash and reserve saucepan.

Meanwhile, finely grate **1 tablespoon lemon zest** and squeeze **½ cup lemon juice**.



4. Make lemon curd

In reserved saucepan, whisk together **remaining granulated sugar, flour,** and **¼ teaspoon salt**. Whisk in **2 large eggs** and **2 large egg yolks** until no streaks of egg remain. Whisk in **lemon zest and juice**.

Cook over medium-low heat, stirring constantly, until curd thickens to a pudding-like consistency and registers 170°F, 7–10 minutes. Off heat, whisk in **4 tablespoons butter**.



5. Bake & serve

Immediately pass **curd** through a fine-mesh sieve set over **crust**; tilt baking dish to evenly spread. Dollop **blueberry jam** over top; use a knife to swirl together. Bake on center oven rack until filling is set and barely jiggles when dish is shaken, 10–15 minutes. Let cool, then refrigerate to cool completely.

Lift **bars** out of dish using parchment overhang; cut into squares. Enjoy!



6. Rate your plate!

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