



## Strawberry-Lemonade Bars with Shortbread Crust

 4h  2 Servings

How did we infuse the sweet, refreshing experience of sipping strawberry lemonade into these bars? We could say it's magic, but with some handy ingredients and a little time, you'll see you don't need magical baking powers to make something as good as this. We've got you covered! (2p-plan serves 16; 4p-plan serves 24)

## WHAT WE SEND

- ½ oz freeze dried strawberries
- 2 (5 oz) all-purpose flour<sup>1</sup>
- 2 (5 oz) granulated sugar
- 2 lemons
- 1 pkg confectioners' sugar

## WHAT YOU NEED

- 12 Tbsp (1 stick + 4 Tbsp) butter<sup>7</sup>
- nonstick cooking spray
- kosher salt
- 3 large eggs<sup>3</sup>

## TOOLS

- 8x8-inch baking dish
- 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 220kcal, Fat 10g, Carbs 32g, Protein 2g



### 1. Prep dish & ingredients

Preheat oven to 350°F with a rack in the center. Grease an 8x8-inch baking dish with **nonstick cooking spray**. Line bottom and sides of dish with aluminum foil, leaving some foil hanging over the sides.

Place **8 tablespoons butter** in a medium microwave-safe bowl; microwave in 30-second increments until melted.

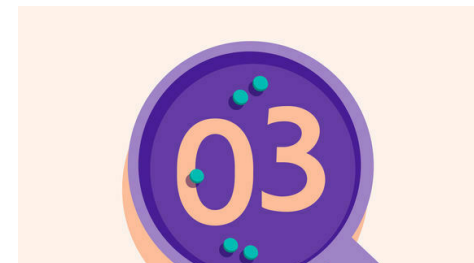
Using a rolling pin or meat mallet, crush **strawberries** into a coarse powder.



### 2. Bake shortbread crust

In a medium bowl, whisk together **1 cup flour**, **¼ cup granulated sugar**, and **½ teaspoon salt**. Stir in **melted butter** until combined. Transfer to prepared dish; press into an even layer.

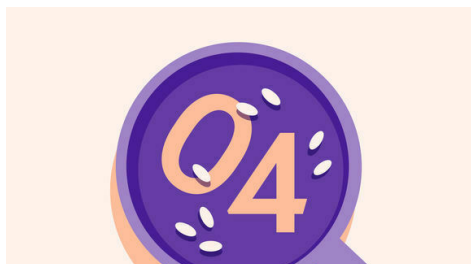
Bake on center oven rack until golden brown, rotating dish halfway through cooking time, 20–25 minutes. Remove **crust** from oven and set aside for step 4; reduce oven temperature to 325°F.



### 3. Make filling

Into a liquid measuring cup, finely grate **1 tablespoon lemon zest** and squeeze **¼ cup lemon juice**.

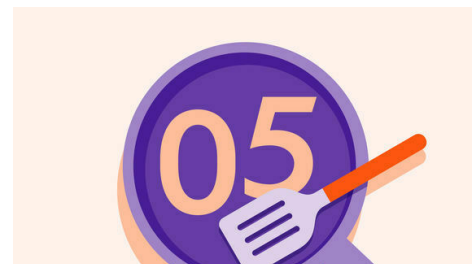
In a medium bowl, whisk together **1 cup granulated sugar**, **3 tablespoons flour**, and **¼ teaspoon salt**. Whisk in **lemon juice and zest**, **all but 1 tablespoon of the strawberry powder**, **3 large eggs**, and **4 more tablespoons melted butter** until smooth.



### 4. Bake filling

Pour **filling** over **warm crust**. Bake on center oven rack until center is mostly set and no longer jiggles, 22–26 minutes.

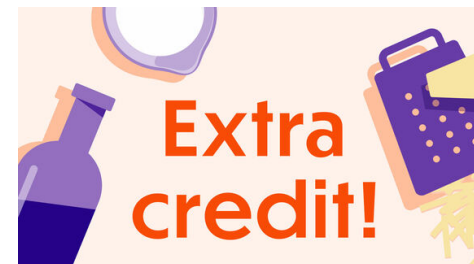
Let **bars** cool completely in dish at room temperature, about 2 hours (optionally, chill for another hour in fridge before serving).



### 5. Finish & serve

Use overhanging foil to lift **bars** out of dish and transfer to a cutting board. Dust with **confectioners' sugar** and sprinkle with **remaining strawberry powder**.

Cut **strawberry-lemonade bars** into squares before serving. Enjoy!



### 6. Pro tip!

To cut neater squares, wipe the knife with a clean kitchen towel between each cut.