

Rhubarb

Lemon Bars



1h



2 Servings

What we send

- ½ lb rhubarb
- 2 (5 oz) all-purpose flour ¹
- 5 oz granulated sugar
- 1 lemon
- 2½ oz confectioners' sugar

What you need

- large egg ³
- unsalted butter ⁷

Tools

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 0kcal

1. Prep Ingredients

Preheat oven to 350°F with a rack in the upper third. Lightly grease an 8x8-inch baking dish with **nonstick cooking spray**.

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

Zest half of the lemon and juice 1 tablespoon.

4. Glaze bars & Serve

In a small bowl, whisk together remaining confectioner's sugar with 2 teaspoons of lemon juice. Add more lemon juice, ½ teaspoon at a time, as needed to reach a pourable consistency. Drizzle over cooled bars. Let glaze set, then cut into bars and serve.

2. Prepare Shortbread Crust

In a medium bowl, whisk together 1 cup flour, ¼ cup granulated sugar, and ½ teaspoon salt. Add to bowl with melted butter and stir until combined. Transfer to prepared dish; press firmly into an even layer. Bake on center oven rack until starting to harden and lightly brown, about 15 minutes. Let cool for 15 minutes (crust will set as it cools).

5.

3. Prepare rhubarb filling

While shortbread crust cools, cut rhubarb on the bias into ¼-inch slices. In a medium bowl, mix together remaining granulated sugar, ¼ cup confectioner's sugar, ¼ cup flour, ½ teaspoon salt, 2 eggs, and lemon zest. Fold in sliced rhubarb.

Spread rhubarb mixture over crust. Bake until mixture sets and is lightly browned on top, 35-40 minutes. Let cool completely.

6.