



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 ³
- 2½ oz confectioners' sugar
- ½ oz chopped freeze dried blueberries
- 2 (5 oz) granulated sugar
- 3 lemons

WHAT YOU NEED

- kosher salt
- 11 Tbsp butter ²
- 4 large eggs ¹

TOOLS

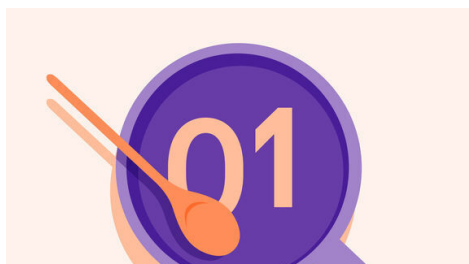
- 8x8-inch baking dish
- parchment paper
- microwave
- small saucepan
- microplane or grater

ALLERGENS

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

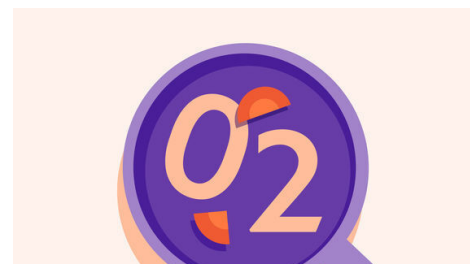
Calories 260kcal, Fat 9g, Carbs 42g, Protein 3g



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.

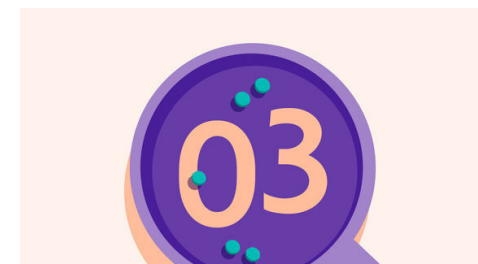
Set aside **1½ tablespoons flour** for step 4. In a medium bowl, whisk together **confectioners' sugar, remaining flour**, and **½ teaspoon salt**.



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.

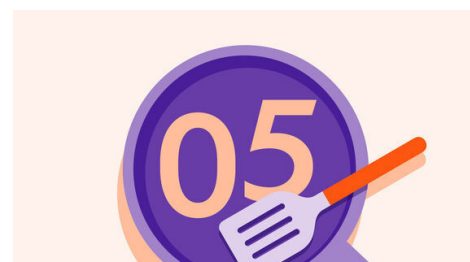
Meanwhile, finely grate **1 tablespoon lemon zest** and squeeze **½ cup lemon juice**.



4. Make lemon curd

In reserved pan, whisk **remaining granulated sugar, reserved 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**.

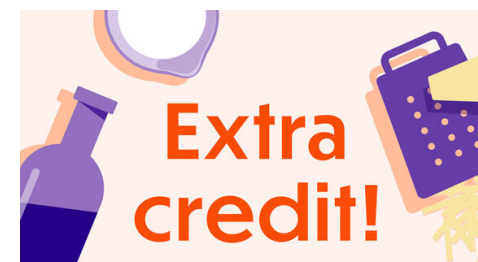
Cook over medium-low heat, stirring constantly, until curd thickens to a pudding-like consistency and registers 170°F, 7–10 minutes. Off heat, whisk in **4 tablespoons butter**.



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!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.