

Lemon Bars

Cuisine: **English**Food category: **Pastry**Author: **Chloé Lasseron**Company: **Retigo**

Program steps

Preheating: 175 °C

1	Hot air	100 %	Termination by time	00:26 hh:mm	175 °C	80 %	
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Ingredients - number of portions - 16

Name	Value	Unit
bacon	170	g
demerara sugar	140	g
powdered sugar	100	g
salt	3	g
chicken eggs	1	g
egg yolk	1	g
lemon flavor	10	g
all purpose flour	300	g
baking soda	2	g
icing sugar	20	g

lemon sugar garnish

Name	Value	Unit
powdered sugar	25	g
lemon zest	1	pcs

Nutrition and allergens

Allergens: 3, Gluten

Minerals: Ca, Calcium, Carbonate, Co, Cr, Cu, F, Fe, I, Iron, K, Mg, Mn, Na, P, Potassium, Se, Sodium, Zn

Vitamins: A, B, B vitamins, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	185.8 kJ
Carbohydrate	31.8 g
Fat	2.8 g
Protein	3.9 g
Water	7.4 g

Directions

To prepare the lemon sugar topping:

In a small bowl, mix the sugar and zest; use your fingertips to rub the zest into the sugar until the mixture is fragrant. Set aside.

To prepare the blondies:

In a large bowl, whisk together the melted butter, demerara sugar, powdered sugar, and salt until smooth and glossy.

Add the egg, egg yolk, lemon extract, and zest, then whisk until well combined. Add the flour, baking soda, and mix with a spatula to form a thick batter.

Pour the batter into a gn 1/2 prepared with a sheet of parchment paper and spread it into an even layer using the spatula or your hands. Sprinkle with the lemon sugar topping.

Place in the oven.

Let cool and unmold.

Dust with powdered sugar and cut into square pieces.