

Helergon Kitchen

Lemon Crumb Bars

A buttery shortbread base topped with a lemon-y glaze; simple, fragrant, and wonderfully uplifting.

15 min Prep time	**20 min** Cook time	**35 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Crust

- [ ] 1 cup unsalted butter, cold and cubed
- [ ] 2 cups all-purpose flour
- [ ] ½ cup granulated sugar
- [ ] ¼ tsp salt

Lemon Glaze

- [ ] ¾ cup powdered sugar
- [ ] 2 tbsp fresh lemon juice
- [ ] 1 tsp lemon zest
- [ ] 1 egg white, lightly beaten

Instructions

1. Preheat the oven to 350°F (175°C). In a bowl, rub the cold butter into the flour, sugar, and salt until the mixture resembles coarse crumbs.
2. Press the crumb mixture evenly into a greased 9×13-inch baking pan, creating a smooth surface.
3. Bake the crust for 12-15 minutes, just until the edges turn lightly golden.
4. While the crust bakes, whisk together powdered sugar, lemon juice, zest, and egg white until smooth.
5. Remove the crust, spread the lemon glaze over the warm base, and return to the oven for another 5 minutes.
6. Let the bars cool completely in the pan, then dust with a little extra powdered sugar and cut into squares.

Nutrition per serving

210 kcal	2 g	30 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the glaze looks too thick, add a splash more lemon juice; if too thin, sprinkle a little extra powdered sugar.
- For extra aroma, lightly toast the lemon zest before adding it to the glaze.
- These bars taste wonderful with a cup of Earl Grey tea.