

Frosted Lemon Cookie Bars

{makes 24 bars, bakeat350.net}

2 cups unbleached, all-purpose flour
1 teaspoon baking powder
1/2 teaspoon kosher salt
1 cup packed light brown sugar
1/2 cup granulated sugar
1/2 cup unsalted butter, room temperature
2 eggs
zest of one small lemon
1 TBSP lemon juice
1 teaspoon butter extract/flavoring
1/2 teaspoon vanilla extract
1/2 teaspoon lemon extract

for the frosting:
1/2 cup unsalted butter, room temperature
2 TBSP shortening
3 cups powdered sugar
2 teaspoons lemon juice
1 teaspoon vanilla extract
yellow gel paste food coloring

Preheat oven to 350. Line a 9x13" pan with foil, leaving some overhang on the short ends. Grease the foil.

Whisk the flour, baking powder, and salt together. Set aside.

With an electric mixer, cream the sugars and butter together until light and fluffy. Add the eggs, juice, zest, and extracts, mixing until combined. Scrape down the sides and bottom of the bowl

as needed.

On low speed, mix in the flour, just until combined.

Use an offset spatula to smooth into the prepared pan. Bake for 22-24 minutes, until lightly golden. Place on a wire rack to cool completely before frosting.

Make the frosting: Beat the butter and shortening together until smooth. Beat in the powdered sugar 1/2 cup at a time on low speed. Add the juice and vanilla, and beat at medium speed until combined and fluffy. Scrape down the sides and bottom of the bowl as needed.

To make the ombre frosting, divide the frosting into 4 bowls. Set one bowl aside. Use yellow gel paste food coloring to tint the remaining frosting in shades of yellow. With a large spoon, dollop out the frosting in stripes, lightest to darkest, lengthwise across the cookie bars. Use an offset spatula to smooth.

For easy cutting, lift the bars out using the foil. Use a bench scraper to cut into 24 squares.