



## Grain-Free Lemon Bars

Gluten-Free, Grain-Free, Nut-Free

### Ingredients

#### Shortbread Crust

- 1 stick (½ cup) unsalted butter (melted)
- ¼ cup granulated sugar
- 1 tsp vanilla extract
- ¼ tsp sea salt
- ¾ cup [Otto's Naturals - Cassava Flour](#)

#### Lemon Filling

- 1 cup granulated sugar
- 3 tbsp [Otto's Naturals - Cassava Flour](#)
- 3 large eggs
- 1 tsp lemon zest
- ½ cup lemon juice
- Powdered sugar to dust top

### Instructions

1. Preheat the oven to 325°F. Line and grease an 8x8-inch baking pan.
2. **For the Crust:** mix melted butter, sugar, and vanilla in a medium bowl. Add flour and mix until combined. The dough will be thick. Press firmly into the prepared baking pan. Bake for 20-22 minutes or until the edges are light brown. Once removed from the oven, poke holes over top of the warm crust using a fork. This helps the filling stick and holds the crust in place.
3. **For the Filling:** sift the sugar and flour together in a large bowl. Add lemon juice, zest, and eggs and whisk until completely combined.
4. Pour filling over the warm crust. Bake for 22-26 minutes or until the center is relatively set and no longer jiggles. Remove bars from the oven and allow to cool at room temperature.

5. Once cooled, lift the parchment out of the pan. Dust with powdered sugar and cut in squares or triangles before serving. **Note:** if the bars are not completely cooled the powdered sugar will disappear!
6. Cover and store bars in the refrigerator for up to one week.