

Scott's "Lemony Snicket" Bars

Ingredients:

For the Crust:

¾ lb. (1½ sticks or 12 tbsp.) unsalted butter, room temperature
¾ cup granulated sugar
2½ cups all-purpose flour
¼ tsp. kosher salt
1 tsp. pure vanilla extract (optional)

For the Filling:

6 extra-large eggs, room temperature
3 cups granulated sugar
3 tbsp. grated lemon zest (4 to 6 lemons)
1 cup freshly squeezed lemon juice
1 tsp. pure vanilla extract
1 cup all-purpose flour
Confectioners' sugar, for dusting

Directions:

For the Crust: Preheat the oven to 350°F.

For the crust, cream the butter and sugar until light in the bowl of an electric mixer fitted with the paddle attachment. Add the vanilla, if desired and mix well. Combine the flour and salt and, with the mixer on low, add to the butter until just mixed. Dump the dough onto a well-floured board and gather into a ball. Flatten the dough with floured hands and press it into a 9 x 13 x 2-inch baking sheet, building up a 1/2-inch edge on all sides. Chill.

Bake the crust for 15 to 20 minutes, until very lightly browned. Let cool on a wire rack. Leave the oven on.

For the Filling: For the filling, whisk together the eggs, sugar, lemon zest, lemon juice, vanilla and flour. Pour over the crust and bake for 30 to 35 minutes, until the filling is set. Let cool to room temperature.

Cut into squares or desired shapes and dust with confectioners' sugar.