

# GLUTEN-FREE LEMON BARS



**ACTIVE TIME**  
10 min



**TOTAL TIME**  
7h 40 min



**DIFFICULTY**  
easy



**SERVINGS**  
12 pieces

## INGREDIENTS

### Pastry

- 60 g sugar
- 2 pieces lemon peel
- 130 g unsalted butter, cut into pieces
- 180 g self-raising flour (gluten free)
- 1 tsp salt

### Lemon custard

- 200 g sugar
- 4 eggs
- 140 g lemon juice
- 95 g self-raising flour (gluten free)
- 3 level tsp baking powder (gluten free)

### Garnish

- 20 g icing sugar

### USEFUL ITEMS

- baking tray
- baking paper

## PREPARATION

- 1 Preheat oven at 180°C. Grease a baking tray 20 x 30 x 3 cm and line with baking paper with the edges extending above the top of the tray's walls. Grease the baking paper and cover with a 2<sup>nd</sup> piece of baking paper in the shape of a cross (again the edges of the paper should extend above the top of the tray's walls). Set aside.

### Pastry

- 2 Place sugar and lemon peel into mixing bowl and grind **15 sec/speed 10**.
- 3 Add butter, flour and salt, mix **10 sec/speed 6** and knead **1 min 30 sec/dough function**. Transfer mixture into baking tray and spread evenly with the back of a spoon.
- 4 Bake in preheated oven (180°C) for 15 minutes. Set aside and allow to cool for 20 minutes. Do not turn off the oven.

### Lemon Custard

- 5 Place sugar, eggs and lemon juice into mixing bowl and mix **1 min/speed 5**.
- 6 Add flour and baking powder and mix **30 sec/speed 5**. Transfer mixture onto pastry and bake in preheated oven (180°C) for 20 minutes. Set aside and allow to cool for 20 minutes. Refrigerate for 4-6 hours.
- 7 Remove from baking tray with baking paper onto cutting board and cut into 12 square pieces.
- 8 Garnish with icing sugar and serve.

## TIPS

This recipe was adapted to Thermomix from [www.glutenfreeonashoestring.com](http://www.glutenfreeonashoestring.com)