

## MELT IN YOUR MOUTH MACADAMIA LEMON BARS

*Prepared in 30 minutes or less plus 30 minutes to bake.*

*For the Bars' Crust:*

- ➡ ¼ cup confectioners' sugar
- ➡ ½ lbs unsalted butter, room temperature
- ➡ 2 cups all-purpose flour
- ➡ ¼ tsp salt
- ➡ ¼ cup macadamia nuts, chopped

*For the Filling:*

- ➡ 6 eggs, room temperature
- ➡ 3 cups granulated sugar
- ➡ 2 Tbs grated lemon zest
- ➡ 1 cup fresh lemon juice, seeds removed
- ➡ 1 cup all-purpose flour
- ➡ 2 Tbs macadamia nuts, chopped
- ➡ Confectioners' sugar for dusting

Preheat oven to 350°F.

*For the Bars' Crust:*

Cream the butter and sugar until fluffy and light using an electric mixer on medium speed in a large bowl. Sift together the flour and salt over a small bowl. Adjust the mixer to low speed and add the flour mixture to the butter and sugar mixture until just combined. Gently stir in the chopped nuts.

Scrape the mixture onto a board and make a big dough ball. With floured hands to prevent sticking, flatten the dough onto a 9x13x2-inch baking sheet making sure to build a ½-inch edge on all sides. Place in refrigerator to chill for approximately 15 minutes.

Bake the crust for 15–20 minutes until it is lightly browned. Remove from oven and allow to cool on a wire rack. Keep the oven on.

*For the Filling:*

Whisk together the eggs, sugar, zest, lemon juice and flour.

Pour this mixture over the chilled crust. Sprinkle with remaining chopped macadamia nuts. Bake for 30–35 minutes until filling is set and top is lightly browned.

Cool completely on a wire rack. Cut into bars or triangles and dust with confectioners' sugar. Serve immediately. Yields one dozen.

