LEMON BARS

INGREDIENTS: FILLING

6 each	Eggs, large
1 ½ cups	Sugar
4 tsp.	Lemon zest, fresh
½ cup	Lemon juice, fresh
6 tbsp.	Flour
1 tsp.	Baking powder
½ tsp.	Kosher salt

CRUST

½ cup	Sugar
6 tbsp.	Butter, unsalted
4 tbsp.	Applesauce, unsweetened
2 cups	Flour

METHOD: CRUST

- Preheat oven to 350°F.
- Using a stand mixer, beat ½ cup sugar, applesauce, and the butter together on a medium speed until creamy.
- On a low speed, slowly add in 2 cups of flour.
- Gently press mixture across the bottom of a greased 16 inch square baking pan.
- Bake for 15 minutes and allow to cool.

METHOD: FILLING

- In a clean mixing bowl, beat eggs on medium until foamy.
- Add remaining ingredients; sugar, zest, juice, flour, baking powder, and salt. Beat until blended.
- Pour mixture over crust and bake 20-25 minutes.
- Set aside, cool and serve.

Serves: 30

Calories: 130

Fat: 3.5 gm.