

Gluten-Free Lemon Squares with an Almond Flour Crust

By Charlotte Rutledge from kingarthurbaking.com

Ingredients

Crust

2 cups (192g) King Arthur Almond Flour
6 tablespoons (74g) granulated sugar
3 tablespoons (21g) cornstarch
1/4 teaspoon salt
6 tablespoons (85g) butter, cold, diced

Filling

2 large eggs
1 cup (198g) granulated sugar
1/3 cup (74g) lemon juice
2 tablespoons (14g) cornstarch
pinch of salt
1/4 cup (46g) mini diced ginger, optional, but good

Instructions

1. Preheat the oven to 350°F. Lightly grease an 8" square pan or 9" round pan.
2. To make the crust: Combine the dry ingredients in a small bowl, whisking to blend. Add the cold butter, working it in with your fingers or a pastry blender until the mixture is evenly combined and crumbly.
3. Dump the mixture into the prepared pan, shake to distribute, and press the crust into the bottom and about 1/2" up the sides of the pan.
4. Bake the crust until it's light golden brown, about 8 to 10 minutes.
5. To make the filling: While the crust is baking, whisk together the filling ingredients.
6. Remove the crust from the oven, and pour the filling over the hot crust. Return the squares to the oven and bake them for 14 to 18 minutes, until the filling appears set.
7. Remove the squares from the oven, and allow them to cool in the pan before cutting into 2" pieces. Cover the squares, and refrigerate until ready to serve.

Katie's Notes: I used chopped up crystalized ginger chips (Ginger People brand) mixed into the filling. It was so good I will never make lemon bars without them again!