

# Gluten Free Lemon Bars

(Makes 12-15 Bars)



## Ingredients:

- 1 New Hat Baking Yellow Cake Mix
- 3 Large Eggs, Divided
- 1 Teaspoon Lemon Extract
- 14 Tablespoons Melted Butter, divided
- 1 - 8 oz. Package of Cream Cheese at Room Temperature
- 3 Medium Lemons
- 4 Cups Organic Confectioners' Sugar
- Optional: Jalapeno Mint Jam, Fresh Raspberries or Strawberries, and Small Basil Leaves.

## Crust Directions:

- 👉 Preheat oven to 350°F.
- 👉 Combine cake mix with entire sugar cane packet, whisk together thoroughly.
- 👉 Add 6 Tablespoons melted butter to dry mix, stirring together until dough starts coming together.
- 👉 Add one egg to dough, thoroughly combine until it begins to form a ball of dough.
- 👉 Pat dough evenly into ungreased 13" x 9" baking dish, spreading dough up sides of pan almost ½ way. Set aside.

## Filling Directions:

- 👉 Zest lemon peel on a plate and set aside.
- 👉 Juice all three lemons, then strain the juice to get the seeds out. Set aside.
- 👉 Place cream cheese in the bowl of a stand mixer and beat until fluffy.
- 👉 Add the remaining two eggs and mix on low while adding the remaining 8 Tablespoons of melted butter.
- 👉 Slowly add in the lemon juice, lemon zest and lemon extract.
- 👉 With the mixer on low, slowly add in the powdered sugar and mix until all ingredients are thoroughly incorporated.
  
- 👉 Pour Lemon Filling into the baking dish.
- 👉 Bake for 50 minutes and let it cool completely on a wire rack.
- 👉 Flash freeze pan of lemon bars before cutting into squares. Cut into bars while barely thawed for even cuts.
- 👉 Optional Toppings: Garnish with a dab of jalapeno mint jam, with a basil leaf tucked under a strawberry slice or raspberry.
- 👉 Leftover Lemon Bars need to be refrigerated or frozen.

**Low Fat/Less Sugar Method:** To reduce sugar and fat in the lemon filling, reduce powdered sugar to 3-3/4 cups, add ¼ to ½ cup of tapioca -or- corn starch. Do not add the 8 Tablespoons of melted butter. Reduce baking time to 45 minutes. Follow directions above- as to cutting the bars into squares. The original lemon bars taste more like lemon curd. The reduced sugar and fat version tastes more like a lemon custard.

**Hint-Hint:** This butter crust dough made from New Hat's Yellow Cake Mix can be used for your other favorite fillings.