# Nonni's Lemon Bars

Make-ahead · Serves a crowd · Makes 24 bars (13×9-inch pan)

*Ken's note: TBD*

A buttery shortbread crust under a chewy lemon-coconut filling, with a thin lemon glaze. Refrigerate before cutting. The filling sugar is trimmed from the original 2 cups.

## Ingredients

### Crust

- 2 cups all-purpose flour
- ½ cup confectioners' sugar
- 1 cup (2 sticks) unsalted butter, melted

### Filling

- 4 eggs, lightly beaten
- 1½ cups granulated sugar
- ¼ cup all-purpose flour
- 1 tsp baking powder
- ¼ cup fresh lemon juice
- 2 cups shredded coconut

### Glaze

- ⅓ cup confectioners' sugar
- 3–4 Tbsp fresh lemon juice

## Method

1. Heat the oven to 350°F and grease a 13×9×2-inch pan. Mix the flour and confectioners' sugar, add the melted butter, and mix well. Press into the pan and bake 20–25 minutes.
2. Stir the eggs and sugar together. Combine the flour and baking powder, add to the egg mixture, then stir in the lemon juice and coconut. Pour over the baked crust and bake 30 minutes more at 350°F.
3. Cool. Whisk the glaze ingredients together (add lemon juice until it drizzles) and drizzle over the cooled bars. Refrigerate before cutting.
4. Also see Lemon Curd (Desserts), for a smooth lemon spread for toast, scones, and tarts.