

Zucchini Bread Recipes

Lemon Crumb Bars – Quick Classic Treat

15 min Prep time	**20 min** Cook time	**35 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Crumb Base

- [ ] 1 cup (225g) unsalted butter, softened
- [ ] 1/2 cup (100g) granulated sugar
- [ ] 2 cups (250g) all-purpose flour
- [ ] 1/4 tsp salt

Lemon Topping

- [ ] 3 large eggs
- [ ] 1 cup (200g) granulated sugar
- [ ] 1/4 cup (60ml) fresh lemon juice
- [ ] 2 tbsp lemon zest
- [ ] 1/4 cup (30g) all-purpose flour

Instructions

1. Preheat the oven to 350°F (175°C). Lightly grease a 9×13-inch baking pan.



2. In a large bowl, beat the softened butter with 1/2 cup sugar until creamy; add the flour and salt, mixing until a crumbly dough forms.



3. Press the dough evenly into the prepared pan, creating a smooth base.



4. Bake the crust for 12-15 minutes, until lightly golden.



5 Meanwhile, whisk together the eggs, 1 cup sugar, lemon juice, zest, and flour for the topping.



6 Pour the lemon mixture over the hot crust and return to the oven for 15-18 minutes, until the topping is set and just a touch browned.



7 Allow the bars to cool in the pan, then dust with powdered sugar if desired. Cut into squares and serve.



Nutrition per serving

220 kcal	3 g	30 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a deeper citrus aroma, zest the lemons before juicing.
- If you prefer a sweeter bar, increase the sugar in the topping by 1-2 tbsp.
- A light drizzle of honey over the cooled bars adds a pleasant sheen.