



Lemon Bars

Prep Time: 20 minutes

Bake Time: 30 minutes

Yield: 9 bars

Ingredients

¼ cup honey

½ cup coconut oil

1 cup coconut flour

pinch of salt

Filling

3 eggs

½ cup honey

2 teaspoons lemon zest

½ cup lemon juice

Preparation

1. Preheat oven to 325°F. Line an 8 inch square baking pan with parchment paper.
2. In a medium bowl, mix together honey, coconut oil, coconut flour and salt until a dough forms.
3. Evenly press into the bottom of an 8 inch baking pan, making a ½ inch crust along the sides. Bake for 8 minutes until lightly golden. Remove from oven and allow to cool for 20 minutes.
4. Whisk together eggs, honey, zest and lemon juice until fully combined. Pour mixture onto cooled crust and bake at 325 F for 20 minutes until mixture has set.
5. Cool for 30 minutes, remove from pan and cut into 9 squares and lightly dust with powdered sugar.

Recipe provided by Chef Teresa Hansen www.chefhansen.com