

Lemon Crème Crumb Bars

As found at www.cookingclassy.com



1 ¼ cup flour
1 ¼ cup old fashioned oats
½ tsp + 1/8 tsp salt*
½ tsp baking soda
½ cup sugar
½ cup brown sugar
¾ cup unsalted butter, melted
1 tsp vanilla extract
14oz can sweet. cond. Milk
1 Tbsp finely grated lemon zest
1/3 cup fresh lemon juice
2 large egg yolks
½ tsp lemon extract

Preheat oven to 350°.

In a medium mixing bowl, whisk together flour, rolled oats, salt & baking soda. Stir in sugar and brown sugar and mix until no clumps of sugar remain. Stir vanilla into melted butter and pour mixture over dry ingredients. Using a spoon, stir mixture until evenly moistened. Sprinkle half of crumb mixture into the bottom of a greased 8x8 inch baking dish and gently press into an even layer. Bake in preheated oven 15 minutes. Remove from oven and set aside; leave oven on.

In a mixing bowl, whisk together sweetened condensed milk, lemon zest, lemon juice, egg yolks and lemon extract until well blended. Pour mixture over crumb crust and spread into an even layer. Sprinkle top evenly with remaining crumb mixture. Bake in preheated oven 23-26 minutes until lightly golden. Remove from oven and cool, then cover and refrigerate 30 minutes – 1 hour, then cut into squares.

* If using salted butter reduce salt amount to 1/8 tsp.