

## Rosemary Lemon Bars

The following recipe is courtesy of [Bread Over Heels](#), a food scientist and blogger. For more of her recipes and baking tips, visit her website or her Instagram [@breadoverheels](#).

### Ingredients

#### For the Crust

- 1 cup, plus 1/3 cup all-purpose flour
- ½ cup granulated sugar
- 3 Tbsp. cornstarch
- Dash of salt
- ¾ tsp. chopped rosemary
- 9 Tbsp. butter, chilled and cut into pieces

#### For the Filling

- 2 eggs
- ½ cup, plus 2 Tbsp. granulated sugar
- 2 Tbsp. all-purpose flour
- Dash of salt
- 1 ½ tsp. lemon zest
- 1/3 cup freshly squeezed lemon juice
- 2 Tbsp. milk
- Powdered sugar, for garnish



### Ingredients

1. Preheat oven to 350°F. Line a 13x9-inch baking pan with parchment paper, leaving a 2-inch overhang on all sides. Grease bottom of parchment paper with butter and set aside.
2. In a large bowl, combine flour, sugar, cornstarch, salt and rosemary for crust. Using your hands or a pastry blender, cut in butter until mixture is pale yellow and resembles coarse sand. Press crust into baking pan.
3. Bake for 15 minutes or until lightly golden on edges.
4. While crust is baking, prepare filling. Whisk eggs in a medium bowl. Add sugar, flour and salt. Whisk well to combine. Add lemon zest, lemon juice and milk. Stir to combine.
5. After crust has cooked, remove from oven and reduce oven to 325°F. Stir lemon filling and pour directly into hot crust. Return to oven and bake for 17-20 minutes or until curd is completely set.
6. Let cool 10 minutes on cooling rack. Chill in refrigerator for 1 hour. To cut into flower shapes, rinse cookie cutter in a small bowl of hot water between each cut. Dust with powdered sugar for garnish.