

Choco Fever Dream

Lemon Crumb Bars – Easy Dessert Recipe

20 min Prep time	**25 min** Cook time	**45 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Crumb Base

- [ ] 1 1/2 cups all-purpose flour
- [ ] 1/2 cup powdered sugar
- [ ] 1/4 tsp salt
- [ ] 3/4 cup unsalted butter, softened

Lemon Filling

- [ ] 3 large eggs
- [ ] 1 cup granulated sugar
- [ ] 1/2 cup fresh lemon juice (about 2 lemons)
- [ ] 2 tbsp lemon zest
- [ ] 1/4 cup melted butter

Streusel Topping

- [ ] 1/2 cup all-purpose flour
- [ ] 1/3 cup brown sugar
- [ ] 1/4 cup cold butter, diced
- [ ] Pinch of salt

Instructions

1. Preheat the oven to 350°F (175°C). Line an 8×8-inch pan with parchment paper.
2. In a bowl, combine the crumb base ingredients; use your fingertips to rub the butter into the flour until it resembles coarse sand. Press the mixture evenly into the pan.
3. For the lemon filling, whisk together eggs, sugar, lemon juice, zest, and melted butter until smooth. Pour over the crust.
4. Mix the streusel topping ingredients until crumbly and sprinkle evenly over the lemon layer.
5. Bake for 25-30 minutes, until the topping is golden and the filling is set but still has a slight wobble in the center.
6. Allow the bars to cool completely in the pan, then dust with powdered sugar and cut into squares.

Nutrition per serving

210 kcal	2 g	28 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the crust seems dry, add a teaspoon of cold water before pressing.
- Cool the bars fully before dusting to avoid sugar melting into the surface.
- For extra zing, grate a touch of lemon zest over each serving.