

## RASPBERRY LEMONADE BARS

### INGREDIENTS

for the crust

9 tablespoon (1 stick + 1 tablespoon) butter

1/4 cup sugar

1 cup flour

1 teaspoon vanilla extract

pinch of salt

for the filling

12 oz (heaping 2 cups) frozen raspberries, thawed

3/4 cup sugar

2/3 cup lemon juice (about 4 lemons)

2 tablespoons lemon zest (3 lemons worth)

3 egg whites

1 egg

2/3 cup flour

pinch of salt

optional

powdered sugar for dusting on top

### DIRECTIONS

Preheat oven to 350 F. Prepare an 8x8 baking pan with a foil sling and spray with cooking spray.

To make the crust, cream the butter and sugar together with an electric mixer, then add in vanilla. Add flour until just incorporated. Place dough in baking pan and press with your hands until it evenly covers the bottom of the dish.

Bake for 20 - 25 minutes until slightly golden brown.

To make the filling, put thawed raspberries in a fine mesh sieve and press the berries through (this removes the seeds) into a large bowl. If you don't mind seeds, you can add them in whole. Or if you don't have a sieve, you can blend them up in a food processor or blender. Add sugar, egg whites, egg, lemon juice and zest, flour, and salt to the bowl and stir to combine. Pour the mixture onto the crust (don't worry, it's a very loose mixture, it will thicken) and bake for 25 – 30 minutes.

Let cool to room temperature and then place in the refrigerator for 4 hours (or until they've cooled completely). You can place them in the freezer if you need them sooner but refrigerator is best. If you let them cool overnight, they're even better!