Pink Lemonade Bars

Description

These are as awesome as a summer carnival, the kind that rolls into town with sketchy rides that your parents forbid you to go on but you do so anyway (or so a friend once told me!),

These are pinked with raspberries, buttery with shortbread and they have that 1:1 crust-to-curd ratio that I dream of in bars cookies. They're as happy as a summer picnic, which is exactly where they were hoping you'd take them this weekend. And by "them," I mean me. But these will probably fit better in a tote bag, so I understand.

Summary

Yield: 1
Prep Time: 1 hour
Category: Cookies & Bars
Cuisine: American
Tags: Football

Ingredients

- 1/4 cup sugar
- 1/4 tsp fresh lemon zest
- 1/8 tsp salt
- 1/2 cup unsalted butter cut into chunks
- 1 cup flour
- 1 cup Raspberries
- 2 large eggs
- 3/4 cup *sugar
- 1/4 cup lemon juice 2-3 lemons
- 1/3 cup flour

Instructions

Preheat your oven to 350°F and line an 8x8x2-inch baking pan with parchment, letting it extend up two sides.

Butter or coat the bottom and sides with a nonstick spray and set the pan aside.

Make the base: In a food processor, pulse together the sugar, zest and salt until combined.

Add the butter and pulse until it is evenly dispersed in the dough.

Add the flour and pulse the machine until it's just combined and the mixture is crumbly.

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Press the dough into the prepared pan and about 1/2-inch up the sides.

Don't worry about making this perfect; mine was an uneven mess and nobody can tell.

Bake for 15 minutes, until lightly browned at edges.

Let cool on a rack while you prepare the filling (though no need for it to be completely cool when you fill it).

Leave oven on.

Make the pink lemonade layer:

Puree the raspberries in your food processor until they're as liquefied as they'll get.

I don't even bother cleaning mine between steps, but I'm also probably lazier than you.

Run the puree through a fine-mesh sieve, trying to press out all the raspberry puree that you can, leaving the seeds behind.

I ended up with 1/3 cup strained puree; don't worry if you get a smidge less.

In a medium bowl, whisk together the eggs, sugar and lemon juice until smooth.

Whisk in 3 tablespoons of raspberry puree.

Stir in flour.

Pour into cooling crust and return pan to the oven, baking the bars until they're set (they'll barely jiggle) and slightly golden at the edges, about 25 to 30 minutes.

Cool completely before cutting into rectangles. (You can speed this up in the fridge.)

I intended to cut mine into 32 2×1-inch rectangles but actually cut them into 28 2×1-ish rectangles. I like lemony bars small but you could also cut them into 16 2×2-inch squares. Dust with powdered sugar before serving. Store in fridge for up to a week.

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Notes

Three tablespoons of that puree made the bars absolutely purple/magenta! So, very pretty but hardly a color I'd associate with pink lemonade. So, this is just to note that clearly the amount of red tint one gets from the berries can vary greatly by the berries. If yours looks crazy saturated with pink and you've only added two tablespoons puree, you can always add another tablespoon lemon juice instead of the last spoonful of raspberry. On the flipside, if your berries seem pale, you can always add one less tablespoon of lemon juice and one more of the raspberries. The main thing is that you keep the amount of liquid (lemon juice + raspberry puree) at 7 tablespoons. More, and the bars might seem too soft. Less, they might seem too eggy.

My cup of berries yielded 1/3 cup strained puree, which is more than you'll need, but it seems safer to estimate up as last time I called for a berry puree, many people ended up with less than I'd gotten. If you have extra, I highly recommend stirring it into your morning yogurt. Or smoothie. Or vanilla ice cream.