Lemon Bars

Ingredients

175g flour

125g butter

50g granulated sugar

200g caster sugar

2 tbsp flour

½ tsp baking powder

¼ tsp salt

2 medium eggs

1 lemon, rind and juice

Method

1. Preheat oven to 170ºC fan. Butter and line an 8” square baking tin.
2. Rub together the flour (175g) and butter until the mixture resembles breadcrumbs. Stir in the granulated sugar and mix.
3. Turn the mixture into the prepared tin and press down firmly. Bake for 20 minutes until pale golden.
4. In a processor mix the caster sugar, flour (2 tbsp), baking powder, salt, eggs, lemon juice and rind until smooth. Pour over the base.
5. Transfer to the oven for 20-25 minutes until nearly set but still a bit wobbly in the centre. Remove from the oven and cool in the tin on a wire rack.
6. Dust with icing sugar.