

chattavore

GOOEY LEMON CHESS BARS

Prep time: 15-20 minutes

Cook time: 35-40 minutes

Makes 32 bars

Cookie Base

- 8 tablespoons unsalted butter
- 1 1/2 cups all-purpose flour
- 1 teaspoon cream of tartar
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 3/4 cup sugar
- 1 large egg
- 1/4 cup milk

Lemon Cream Cheese Layer

- 2 large eggs
- 8 ounces cream cheese
- 3 cups powdered sugar
- juice and zest of one lemon

2 tablespoons granulated sugar, for topping

1. Preheat the oven to 350 degrees. Butter a 9x13 rectangular pan and set aside.
2. Whisk together the flour, cream of tartar, baking soda, and salt. With an electric mixer, combine the butter and sugar until light and fluffy. Scrape down the bowl and add the egg and milk. Beat until well combined. Beat in the flour mixture a little at a time. Spread the mixture into the buttered pan.
3. Clean out the mixing bowl. Cream together the cream cheese and eggs. Add the lemon and the powdered sugar a half cup at a time, beating thoroughly after each addition. Once the powdered sugar has been fully incorporated, spread over the cookie base.
4. Sprinkle the top of the lemon cream cheese layer with the granulated sugar. Bake for 30-35 minutes, until set. Turn the broiler on and brown until the sugar has all been bruleed, about five minutes.
5. Cool the bars completely on a cooling rack then cut into squares and serve.