



V's luscious limoncello lemon bars

Directions

Ingredients:

Crust:

- 2 cup flour
- ¼ c toasted and chopped walnuts
- ½ c sugar
- zest of lemon
- pinch of lemon infused sea salt
- 2 tbsp limoncello (or lemon juice)

Filling:

- 1 ½ c sugar
- ¼ c flour
- 4 large eggs
- 3 lemons zested & juiced
- 2 tbsp limoncello (or lemon juice)

Preheat oven to 375° and line 9x13" pan with parchment paper.

Place all crust ingredients in mixer and mix until blended. Press into 9x13" pan.

Bake at 375° for 10-15 minutes until crust is browned.

While crust is baking put all filling ingredients in mixer and mix until blended.

Allow crust to cool slightly, then pour filling on top

Bake at 375° F for 40-45 minutes, covering with foil after first 20 minutes and baking until filling is mostly set and brown.

Serve with dusting of powdered sugar and scoop of lemon ice cream! enjoy! xxV

HOUSE OF VALENTINA