



## Lemon Butter Bars (Gluten-Free Recipe\*)

These gluten-free lemon bars use tangy lemon and creamy butter to create a gluten-free take on classic citrus bars.

**30** min. **1:20**  
prep time total time

**16 servings**

### Crust

- 1 cup** Gluten-Free Flour Blend (see below)
- 1/2 cup** Land O Lakes® Butter, softened
- 1/4 cup** sugar

### Filling

- 3/4 cup** sugar
- 2** Land O Lakes® All-Natural Eggs
- 3 tablespoons** lemon juice
- 2 tablespoons** Gluten-Free Flour Blend (see below)
- 1 teaspoon** freshly grated lemon zest
- 1/4 teaspoon** gluten-free baking powder

### Topping

Powdered sugar

## Directions

Heat oven to 350°F. Combine all crust ingredients in small bowl. Beat at low speed, scraping bowl often, until mixture resembles coarse crumbs. Press onto bottom of ungreased 8-inch square baking pan. Bake for 15 to 20 minutes or until edges are lightly browned.

Meanwhile, combine all filling ingredients *except* powdered sugar in small bowl. Beat at low speed, scraping bowl often, until well mixed. Pour filling over hot, partially baked crust. Continue baking for 18 to 20 minutes or until filling is set.

Sprinkle with powdered sugar while still warm and again when cool. Cut into bars.

*Gluten-Free Flour Blend:* To make flour blend, combine 2 cups rice flour, 2/3 cup potato starch, 1/3 cup tapioca flour and 1 teaspoon xanthan gum. Use appropriate amount for recipe; store remainder in container with tight-fitting lid. Stir before using.

\*This recipe was developed using alternative flours and other products labeled as "gluten-free". To date, the FDA and USDA have not defined the term "gluten-free." Therefore, to the best of our knowledge, the ingredients in our Process Cheese (example: American Process Cheese) and our natural dairy products (examples: natural cheese and butter) do not contain gluten.

## Recipe Tip

Learn about gluten-free baking.

Recipe #4475E©2007 Land O'Lakes, Inc.

## Nutrition Facts (1 serving)

Calories: 150	Fat: 6g
Cholesterol: 40mg	Sodium: 65mg
Carbohydrates: 22g	Dietary Fiber: g
Protein: 1g	

### How Did This Recipe Work Out for You?

Please return to [landolakes.com](http://landolakes.com) to rate and review this recipe. Your comments and suggestions are appreciated by others.

This recipe was reprinted from [landolakes.com](http://www.landolakes.com). <http://www.landolakes.com/recipe/2001>

© 2012 Land O'Lakes, Inc.