

Lemon Bars for Jazz Cab

Makes 32 pieces

can be made 3 days before and store in the freezer or on the morning of the event

1 1/4 cups unbleached all-purpose flour

1/2 cup confectioners' sugar

1/2 teaspoon table salt

12 tablespoons (1 1/2 sticks) unsalted butter, cut into 12 pieces and softened

7 large egg yolk plus 2 large eggs

1 cup plus 2 tablespoons granulated sugar

2/3 cup lemon juice

3 tablespoons evaporated milk

- 1. Adjust oven rack to middle position and heat oven to 350 degrees. Line 12 x 8 inch pan with foil by placing two sheets of aluminum foil perpendicular to each other in the pan, pushing the foil into the corners. Then lightly spray the foil covered pan with nonstick cooking spray.**
- 2. Process flour, confectioners' sugar and 1/2 teaspoon salt in food processor until combined, about 3 seconds. Scatter 8 tablespoons butter over top and pulse until mixture is pale yellow and resembles coarse cornmeal, about 8 pulses.**
- 3. Sprinkle mixture into prepared pan and press firmly into even layer using measuring cup. bake until crust starts to brown, about 15 minutes.**
- 4. While crust is baking, whisk yolks and whole eggs together in medium nonreactive saucepan. Slowly whisk in granulated sugar until thoroughly combined, then whisk in lemon juice and pinch of salt. Add remaining 4 tablespoons butter and cook over medium-low heat, stirring constantly, until mixture thickens slightly, about 5 minutes.**
- 5. Remove from heat and stir in the evaporated milk. By this time the crust should be done. Remove crust from the oven. Pour warm lemon curd over hot crust. Bake until filling is shiny and opaque and center jiggles slightly when shaken, 10 to 15 minutes.**
- 6. Let cool completely on wire rack, about 2 hours. Put in refrigerator for 15 minutes to set. Remove from refrigerator and use the foil to transfer to a cutting board, then slice into 32 individual portions. (Lengthwise- cut into 1/4, Crosswise - cut into 1/8).**
- 7. Place lemon bars in a paper muffin cups and transfer to a large plate.**
- 8. Dust the lemon bars with confectioner's sugar. (Jazz Cab helper will do it)**