

## Sourdough Lemon Bars

### Crust

- 150g butter, soft or melted
  - 75g sugar
  - 50g sourdough discard
  - 6g vanilla extract
  - 3g salt
  - 210g flour
1. Preheat oven to 325.
  2. Line an 8x8 pan with parchment.
  3. Beat butter and sugar until fluffy.
  4. Add discard, vanilla, and salt and mix.
  5. Add flour, mix until crumbly.
  6. Press into the pan.
  7. Prick with a fork.
  8. Bake 25-30 minutes until golden.

### Filling

- 3 eggs
  - 200g sugar
  - 60g sourdough discard
  - 6g lemon zest
  - 110g lemon juice
  - 80g milk
1. While crust bakes, make filling.
  2. Whisk eggs and sugar.
  3. Add discard, whisk smooth.
  4. Add zest, juice, and milk, whisk again.
  5. Pour filling over hot crust.
  6. Bake 30-35 minutes at 325 until center is set.
  7. Cool for 1 hour.
  8. Refrigerate for 2+ hours.
  9. Slice and dust with powdered sugar.

### Note:

Use fresh discard, not too sour.

I trimmed off the outer edges and cut into 16 pieces. The powdered sugar melted into the bars quickly, so you might want to do that right before serving. These are tart and full of lemon flavor!

Yield: 16 bars (plus edges for the cook!)