



## Berry Lemonade Bars

*Makes 16 square bars. Recipe from CookingLight.*

### Ingredients

#### Crust:

3 ounces unbleached all-purpose flour (about 2/3 cup)  
 1½ ounces white whole-wheat flour (about 1/3 cup)  
 ¼ cup powdered sugar  
 2 tablespoons cornstarch  
 2 teaspoons grated lemon rind  
 ⅛ teaspoon salt  
 ¼ cup unsalted butter, chilled & diced  
 2 tablespoons canola oil  
 Cooking spray

#### Filling:

6 ounces fresh strawberries or fresh raspberries  
 1½ ounces unbleached all-purpose flour  
 (about 1/3 cup)  
 1⅓ cups granulated sugar  
 ¼ cup fresh lemon juice  
 ⅛ teaspoon salt  
 4 large eggs, lightly beaten  
 2 tablespoons powdered sugar

### Nutritional info per serving

Calories	180
Fat	6g
Protein	3g
Carbohydrates	29g

### Directions

- To prepare crust, weigh or lightly spoon 3 ounces (about 2/3 cup) all-purpose flour and whole-wheat flour into dry measuring cups; level with a knife. Combine flours and next 4 ingredients (through 1/8 teaspoon salt) in the bowl of a food processor; pulse to combine. Add butter and oil; pulse 5 to 6 times or until mixture resembles sand. Pour the mixture into an 8-inch square light-colored metal baking pan coated with cooking spray. Lightly press mixture into bottom of pan. Bake at 350° for 20 minutes.
- To prepare filling, wipe processor clean with paper towels. Place berries in processor; process until smooth. Strain puree through a fine sieve over a bowl, pressing on solids; discard solids. Measure out 1/2 cup fruit puree.
- Weigh or lightly spoon 5 ounces (about 1/3 cup) flour into a dry measuring cup; level with a knife. Place 5 ounces flour in a large bowl. Add fruit puree, granulated sugar, lemon juice, and 1/8 teaspoon salt; stir well with a whisk. Add eggs; gently stir with a whisk until combined. Pour mixture onto hot crust. Bake at 350° for 23 minutes or just until set. Cool completely on a wire rack. Refrigerate for 2 hours before slicing. Sprinkle with 2 tablespoons powdered sugar.

### NOTES:

Classic Tangy Lemon Bars: Omit berries. Increase lemon juice to 3/4 cup; add 2 teaspoons finely grated lemon rind to filling. Bake as directed in main recipe.

The strawberry version is sweet and rosy pink; the raspberry version, deeper mauve and tart. The lemon variation is straight-up puckery perfection. We mix the filling together just before the crust comes out of the oven and then pour it onto the hot crust so that it sets quickly.