

Phil's
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Sweets & Desserts

BLUEBERRY LEMON BARS

Take the classic lemon bars you've come to love and add some color for the perfect sweet summer treat. Get the recipe now.



Min	Serves
55	12-16

Ingredients

CRUST

1 ½ cup	Flour
¼ tsp.	Salt
⅜ cup	Powdered sugar
¾ cup	Cold butter (salted)

FILLING

4	Grade A Large Phil's Fresh Eggs
2 cups	Granulated sugar
¼ cup	Flour
¼ cup	Lemon juice
1 cup	Blueberries

Directions

Crust

STEP 1

Preheat oven to 350°F.

STEP 2

Combine flour, salt and powdered sugar in a medium mixing bowl. Cut in butter with a fork or pastry blender until butter is incorporated and mixture is crumbly.

STEP 3

Press firmly into a greased 9" x 13" pan.

STEP 4

Bake for 18-20 minutes or until light golden brown. Remove from oven; leave oven on.

Filling

STEP 1

Combine granulated sugar and flour.

STEP 2

In a separate bowl, whisk eggs together.

STEP 3

Add sugar/flour mixture and continue whisking.

STEP 4

Add lemon juice and mix well.

STEP 5

Pour filling over crust, then sprinkle blueberries evenly over lemon mixture.

STEP 6

Return to pan oven and bake for an additional 20-25 minutes or until top is just beginning to turn golden brown.

STEP 7

Cool slightly and sprinkle with powdered sugar.