

DESSERT

Love the Mama Lemon Bars

4 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
80 min	30 min	50 min	12	\$0.23	154 kcal



You can never have too many dessert recipes, so give Love the Mama Lemon Bars a try. This lacto ovo vegetarian recipe serves 12 and costs 23 cents per serving. One portion of this dish contains about 2g of protein, 8g of fat, and a total of 154 calories. 87 people were impressed by this recipe.

Ingredients

- ☐ ¼ teaspoon baking powder

☐ 2/3 cup confectioners' sugar

☐ 2 eggs

☐ 1/3 cup fresh lemon juice
- ☐ ½ cup butter, softened

☐ 2 tablespoons confectioners' sugar, or as needed

☐ 1.1 cups all-purpose flour

☐ 1½ teaspoons grated lemon zest

EQUIPMENT Bowl, Frying pan, Oven, Whisk

Method

- 1

Preheat the oven to 325 degrees F (165 degrees C).
- 2

In a medium bowl, mix together the flour, 1/3 cup of confectioners' sugar, and butter until butter is in very small crumbs. Press into the bottom of a 11x7-inch pan.
- 3

Bake for 25 minutes in the preheated oven, or until firm and lightly browned. While the crust is baking, whisk together the eggs, 2/3 cup of confectioners' sugar, lemon juice and lemon zest in a medium bowl. Just before the crust is done, stir in the baking powder.
- 4

Pour over the crust while it is hot, and return to the oven.
- 5

Bake for another 25 minutes in the preheated oven, until set. Dust with remaining confectioners' sugar when cool.

Nutrition per serving			
	154	2 g	9 g
	KCAL	PROTEIN	FAT
			18 g
			CARBS
Saturated Fat			5.1 g · 32% of daily needs
Fibre			0.4 g · 1% of daily needs
Sugar			8.1 g · 9% of daily needs
Sodium			80.5 mg · 4% of daily needs
Cholesterol			47.6 mg · 16% of daily needs
Vitamin C			3 mg · 4% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/love-the-mama-lemon-bars-147696