



Sunny Lemon Bars

 Dairy Free

READY IN



135 min.

SERVINGS



36

CALORIES



121 kcal

DESSERT

Ingredients

- 17.5 oz sugar cookie mix
- 0.5 cup butter softened (1 stick)
- 4 eggs slightly beaten
- 1.5 cups granulated sugar
- 0.3 cup flour all-purpose
- 1 tablespoon lemon zest grated
- 1 teaspoon double-acting baking powder
- 0.5 teaspoon salt

- 0.3 cup juice of lemon fresh (1 large lemon)
- 2 tablespoons powdered sugar

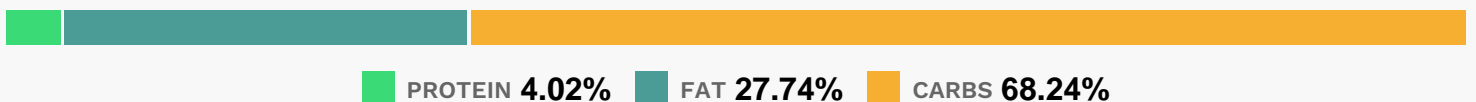
Equipment

- bowl
- frying pan
- oven
- hand mixer

Directions

- Heat oven to 350°F. In large bowl, beat crust ingredients with electric mixer on low speed until crumbly. In bottom of ungreased 13x9-inch pan, press mixture evenly.
- Bake about 20 minutes or until light golden brown. Cool 10 minutes.
- Meanwhile, in same large bowl, stir together filling ingredients except lemon juice. Stir in lemon juice.
- Pour mixture over warm crust.
- Bake 25 to 30 minutes longer or until top is light golden brown. Cool completely, about 1 hour.
- Sprinkle with powdered sugar. For bars, cut into 6 rows by 6 rows.

Nutrition Facts



Properties

Glycemic Index:6.59, Glycemic Load:6.32, Inflammation Score:-1, Nutrition Score:0.92130434723652%

Flavonoids

Eriodictyol: 0.08mg, Eriodictyol: 0.08mg, Eriodictyol: 0.08mg, Eriodictyol: 0.08mg Hesperetin: 0.25mg, Hesperetin: 0.25mg, Hesperetin: 0.25mg, Hesperetin: 0.25mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 121.29kcal (6.06%), Fat: 3.79g (5.83%), Saturated Fat: 0.68g (4.26%), Carbohydrates: 20.96g (6.99%), Net Carbohydrates: 20.91g (7.6%), Sugar: 15.22g (16.91%), Cholesterol: 18.19mg (6.06%), Sodium: 120.26mg (5.23%),

Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.23g (2.47%), Vitamin A: 139.36IU (2.79%), Selenium: 1.85µg (2.64%), Vitamin B2: 0.03mg (2.03%), Folate: 6.48µg (1.62%), Phosphorus: 13.93mg (1.39%), Vitamin B1: 0.02mg (1.19%), Calcium: 10.78mg (1.08%), Iron: 0.2mg (1.08%), Vitamin C: 0.88mg (1.06%), Vitamin E: 0.15mg (1.02%)