**Intro:**

If you can’t decide between making lemon bars or pound cake, this recipe is for you! Lemon lovers will enjoy the unique, moist, and buttery texture of these bars. Fresh lemon gives a bold citrus punch to this easy and delicious recipe. The glaze makes these bars extra fancy and hard to resist!

**Chefs Tips**

* It is essential to use fresh lemons, not bottled lemon juice, for this recipe. The flavor is more intense, and the lemon zest is needed for a bold, fresh lemon flavor.
* These bars are best served cold, and we recommend refrigerating them for at least 4 hours before serving. Store tightly covered in your refrigerator.
* One of the great things about this recipe is that it can be served as simple bars or plated for a fancy dessert at your next family gathering or dinner party. These treats are delicious served with candied lemon slices. If you don’t have the time to make the slices, consider serving these bars with assorted fresh berries and a sprig of mint to create an elegant dessert.

**Glazed Lemon Pound Cake Bars**

**Ingredients**

* 2 sticks (1 cup) of Challenge Unsalted Butter
* 1 ½ cups of sugar
* 2 large lemons, divided (should yield 2 Tablespoon of zest and 6 Tablespoons of lemon juice)
* 1 teaspoon of vanilla extract
* 4 large eggs
* 1 ½ of all-purpose flour
* 1 teaspoon of salt
* 1 cup of powdered sugar

**Directions**

1. Preheat oven to 350 F. Line an 8-inch square baking dish with parchment paper. Lightly spray with nonstick cooking spray.
2. In a large bowl, using an electric mixer on medium, mix butter, sugar, 1 Tablespoon of lemon zest, 3 Tablespoons of lemon juice, and vanilla until light and fluffy. Add eggs one at a time, mixing after each addition.
3. Reduce speed to low and add flour and salt. Once well blended, spread batter into a baking dish. Bake for 40 to 45 minutes, or until a toothpick inserted into the center comes out clean. Cool for at least 30 minutes.
4. To create a glaze, stir together the remaining 1 Tablespoon of zest, 3 Tablespoons of lemon juice, and the powdered sugar. Spread the Lemon Glaze over cooled bars. Let sit for 30 minutes or until the glaze has set. Cut into 12 bars and refrigerate until ready to serve. Garnish with candied lemon slices if desired.

**Yield: 12 Bars**

**Candied Lemon Slices**

The perfect garnish for these bars is candied lemon slices, and they add a touch of sweetness and a bold pop of citrus flavor. Once finished, you can use your candied lemons for desserts or simply eat them plain. The syrup may be saved and used to flavor drinks.

**Ingredients**

* 2 medium lemons sliced thin
* 2 cups water
* 2 cups granulated sugar

**Instructions**

1. Wash and dry the lemons. Using a very sharp knife or mandolin, slice lemons as thin as possible, removing the seeds as you go.
2. In a medium-size pan, add the water and the sugar. Stirring frequently over high heat, bring to a boil. Once all the sugar has dissolved, reduce heat to low, simmer, and add the lemon slices.
3. Simmer the lemon slices for about an hour until the rind and pith start to turn translucent. Once translucent, remove them from the syrup onto a parchment-lined sheet pan
4. You can air-dry the lemons for about 24-48 hours, flipping them over halfway through, but they will remain sticky to the touch.
5. For a quicker version, which will result in less sticky candied lemons, set your oven to 175 degrees, place slices in the oven onto a parchment-lined sheet pan, and place them into the oven. Check them and flip them frequently, so they don’t burn. Bake for 1 ½ hours or until lemons is set and not tacky to the touch.