



## GET COOKIN'!

### INSTRUCTIONS:

Place all your ingredients, prep and cooking tools on the counter near your cooking area.

Preheat oven to 350°F.

Line the glass baking dish with enough parchment paper to overlap the edges and spray the parchment paper with cooking spray.

In a medium mixing bowl, add the almond flour, sugar and 1/4 cup cornstarch. Combine thoroughly using a mixing spoon.

Place the cold butter on a cutting board and carefully cut the stick into 8 even pieces. Then, cut each of the 8 pieces of butter in half and add to the almond flour mixture along with the almond extract. Using a pastry cutter or your fingers, work the butter into the almond flour mixture until crumbly.

Set 1 cup of the crust mixture aside in a small bowl and place the remaining crust into the bottom of the parchment paper lined dish. Using your fingers, press the crust down into an even layer.

Using oven-safe mitts, carefully open the preheated oven, place the glass dish on the top rack and bake for 15–20 minutes or until the edges are slightly golden brown.

Meanwhile, combine the lemon zest and sugar into another medium mixing bowl. Use your fingers to rub the lemon zest and sugar together to release the natural citrus oil.

Add the 2 tablespoons cornstarch and salt to the sugar mixture. Combine thoroughly using a mixing spoon. Then, add in the eggs, lemon juice and vanilla. Whisk together until thoroughly combined.

Using oven-safe mitts, carefully open the oven and remove the glass dish. Let rest for 5 minutes before adding the filling.

Pour the filling over the prepared crust and top with the raspberries. Sprinkle the reserved crust mixture over the raspberries.

Using oven-safe mitts, carefully return the glass dish to the oven and bake for 20–25 minutes.

Using oven-safe mitts, carefully open the oven and remove the glass dish. Place on a wire cooling rack and cool to room temperature.

Once at room temperature, put the bars in the fridge to set for 1 hour.

Dust with powdered sugar, slice into bars and serve.

### ENJOY!

### HELPFUL HINTS:

Substitute the raspberries for blueberries, strawberries, blackberries or other seasonal fruit that works well with lemon.