

## **Blackberry Lemon Bars with Hot Shortbread Base**

### Hot Shortbread Base

- 1 1/2 sticks (3/4 cup) unsalted butter
- 2 cups all-purpose flour
- 1/2 cup packed light brown sugar
- 1/2 teaspoon salt

Cut butter into 1/2 inch pieces. In a food processor process all the ingredients until the mixture begins to form small lumps. Sprinkle mixture in a 13x9x2-inch baking pan and with a metal spatula press evenly onto bottom. Bake the shortbread until golden, about 20 minutes.

### Blackberry Lemon Filling

- 3/4 cups of fresh lemon juice
- Zest of one lemon
- 1 cup white granulated sugar
- 4 large eggs
- 1/3 cups flour
- 1 pint fresh blackberries

Pulse blackberries and 1/2 cup of sugar in a food processor until blended. Heat blackberry mixture in a small saucepan over medium heat for about 5 minutes. Press heated mixture through a wire-mesh strainer. Discard the solids and receiver the liquids. Set aside.

In a medium bowl, whisk together the eggs and sugar until well combined. Stir in the lemon juice, zest and flour. Pour immediately over the hot shortbread. Take the blackberry liquid and drizzle it over the lemon mixture. Reduce oven to 300 degrees and bake for about 30 minutes. Allow to cool completely in pan. Once cool, dust with confectioners sugar if you would like.