

King Arthur Youth Baking Contest

Strawberry Lemonade Bars

Makes 9 squares

Open to Juniors ages 7 to 15

Please enter 3 bars on a disposable plate.

Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when they submit the entry.

Youth Prizes:

First place **\$40 gift card**

Second place **\$25 gift card**

Third place **\$25 gift card**

INGREDIENTS

Bars

- 1 1/3 cups granulated sugar
- zest of 2 lemons
- 1 teaspoon table salt
- 1 teaspoon pure vanilla extract (preferably King Arthur brand)
- 8 tablespoons unsalted butter
- 2 tablespoons juice from lemons
- 2 large eggs
- 1 1/2 cups King Arthur Unbleached All-Purpose Flour
- 1/2 teaspoon baking powder

Frosting

- 1 cup freeze-dried strawberries
- 6 tablespoons unsalted butter, softened
- 1/8 teaspoon table salt
- 1 cup confectioners' sugar (sifted if lumpy)
- 1 teaspoon pure vanilla extract (preferably King Arthur)
- 2 teaspoons milk

See page 2 for instructions



INSTRUCTIONS

Preheat oven to 350 degrees with a rack in the center. Line a metal 8" square pan with parchment and lightly grease.

To make the bars: In a medium bowl, combine the sugar, zest, salt, and vanilla.

In a small saucepan or microwave-safe bowl, melt the butter and lemon juice and pour it directly over the sugar mixture. Whisk gently to combine, then mix vigorously for 30 seconds. The mixture will become thick and shiny as it emulsifies. Add the eggs and continue whisking until just combined.

Using a flexible spatula, mix in the flour and baking powder until no streaks of flour remain. Transfer the batter to the prepared pan and spread it evenly to the edges.

Bake the bars for 28 to 30 minutes until the center is set, the bars are golden, and a toothpick or thin knife inserted into the center comes out with a few moist crumbs. It's OK if the toothpick or knife isn't clean, but you don't want to see any raw batter.

Remove bars from the oven and cool them completely in the pan (about 1 hour) before frosting.

To make the strawberry frosting: Place the freeze dried-strawberries in a small ziplock bag and use a rolling pin or the bottom of a measuring cup to crush them into a fine powder. Once ground, you should have about 1/4 cup of powder.

In a medium bowl, combine the freeze dried-strawberry powder, butter, and salt and stir with a flexible spatula until thoroughly combined. Add the confectioners' sugar, vanilla and milk and continue mixing gently with the spatula until combined. Once the confectioners' sugar is incorporated, stir vigorously with the spatula to create a light and fluffy texture. (The mixture will look dry at first, but after a couple of minutes it will become fully combined.

With a small offset spatula, spread the frosting over the top of the cooled bars. Slice into 3" x 3" squares and serve.

Leftover bars can be kept covered at room temperature for several days or frozen for longer storage.