

Lemon-Lavender Bars

Makes 9 or 16 bars (8 by 8" baking dish)

Ingredients

Crust

- ¼ cup sugar
- ¼ cup Earth Balance buttery spread, melted
- 1 cup flour

Filling

- ¾ cup silken tofu
- ¾ cup sugar
- ¼ cup lemon juice
- 2 tsp. lemon zest (from 1-2 lemons)
- ¼ cup flour
- ½ tsp. baking powder
- ¼ tsp. salt
- 1-2 tsp. ground dried lavender (you can choose to omit the lavender or replace it with ground dried rosemary or thyme. I just ground up the dried lavender in my mortar and pestle)
- Powdered sugar (for dusting)



Directions

- 1) Preheat the oven to 350 degrees. Grease an 8 by 8" glass baking dish.
- 2) Mix together crust in a stand mixer until mostly homogenous. Press the crust firmly into the prepared baking dish in a smooth, flat layer. Bake for 15 minutes, or until slightly golden. Set aside to cool.
- 3) Whip up the silken tofu until smooth and, well, silky in a stand mixer or with a hand mixer. Beat in the sugar until smooth. Add the remaining ingredients for filling and mix until smooth. Pour the filling into the prepared crust and bake for about 30 minutes, or until mostly set. Set aside to cool completely. (It might jiggle slightly in the center, but that's okay 😊)
- 4) When the lemon bars are completely cooled, dust with powdered sugar, cut into squares and serve. (The bars firm up and are easier to work with if you leave them in the fridge awhile before cutting them).