

From the kitchen of David and Jennifer Deaven



1. Combine (A) in saucepan and melt, whisking until smooth. Scramble (B) in separate bowl and temper with some of (A), then return to saucepan and whisk until combined. Add (C) and stir thoroughly. Pack into bottom of greased
- A: 5T butter  
1/4C sugar  
dash salt  
B: 1 egg  
C: 2C graham crackers, crushed  
1t vanilla extract  
D: 1/2C sugar  
2t cornstarch  
dash salt  
4 egg yolks  
1/2C lemon juice  
E: 6T butter, diced  
lemon zest from 1 lemon  
F: raspberry jam, thickened if needed

## Desserts/Raspberry Lemon Bars

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8x8 pan, and bake 350F for 8 minutes. Remove and allow to cool.

2. Combine (D) in saucepan, whisk to combine, and cook over medium heat, whisking constantly until foamy bubbles appear. Continue cooking 1 minute longer, remove from heat, and add (E), whisking until smooth. Pour into pan on top of graham crust and distribute evenly. Chill for an hour until set.
3. Spread (F) on top of tart, or pour from saucepan used to thicken (can use small amount of cornstarch and butter). Chill before cutting into bars and serving.

Servings: 16

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