Lemon bars

NZBK-022 · Slices · 20 bars

INGREDIENTS

150 g butter

70 g icing sugar

220 g plain flour for base

4 eggs

260 g caster sugar

120 mL lemon juice

30 g plain flour for filling

zest of 2 lemons



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Rub butter into icing sugar and base flour, press into a 20 cm square tin and bake at 175°C for 18 min.

2. Whisk eggs, sugar, juice, zest and filling flour.

3. Pour over hot base, bake at 155°C for 20–25 min until set, then chill.

ALLERGEN CHECK

Wheat, milk, egg

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-022-lemon-bars