

TIM FARMER'S COUNTRY KITCHEN

LEMON NUT BAR

*2 cups all purpose flour
3 tablespoons sugar
3 hard boiled eggs, yolks only
2 eggs
Zest from 1 lemon
1 1/2 teaspoons salt
1 1/2 sticks butter, room temp*



Fold all ingredients together in bowl, using hands to mix into a dough. Mix well. Cover and chill in fridge for 30 minutes.

Topping

*1 tablespoon lemon juice
1 cup sugar
1/4 cup heavy whipping cream
1 stick butter
1 1/2 cups pecans and almonds, chopped
1 teaspoon vanilla*

Mix together lemon juice and sugar in pan over low-medium heat. Stir until it becomes like a liquid caramel. Pour in whipping cream and butter and stir until combined. Stir in chopped nuts and vanilla. Remove from heat and set aside.

Take dough out of fridge and press into bottom of greased baking pan. Put in the oven at 350 degrees for 45 minutes. After 45 minutes, remove from oven and pour topping over from edge to edge. Place back in oven for 15 more minutes, remove and cool before cutting.