

Glazed Lemon Bars

Desserts

B-06

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Sugar	6 oz	¾ cup	12 oz	1 ½ cups	<ol style="list-style-type: none"> 1. Cream sugar and margarine or butter in a mixer with paddle attachment for 5 minutes on medium speed. Scrape down sides of bowl. Mix for 1 minute on medium speed. 2. Add eggs, applesauce, and vanilla. Mix for 2 minutes on low speed. 3. Add flour, baking powder, and salt. Mix for 30 seconds on low speed. Scrape down sides of bowl. Mix for 3 minutes on medium speed, until blended. 4. Add coconut and raisins. Mix for 30 seconds on medium speed, until combined. 5. Into each pan (9" x 13" x 2") which has been lightly coated with pan release spray evenly spread 3 ½ cups (1 lb 15 oz) of batter. For 25 servings, use 1 pan. For 50 servings, use 2 pans. 6. Bake until lightly browned: Conventional oven: 375° F for 18-20 minutes Convection oven: 350° F for 18-20 minutes Heat to 160° F or higher. 7. Glaze: In a small bowl, whisk powdered sugar, lemon juice, and water until smooth. While lemon bars are still warm, spread ¼ cup 3 Tbsp (4 oz) of glaze evenly over each pan.
Margarine or butter	5 oz	½ cup 2 Tbsp	10 oz	1 ¼ cups	
Frozen whole eggs, thawed	3 oz	¼ cup 2 Tbsp	6 oz	¾ cup	
OR Fresh large eggs		OR 2 each		OR 4 each	
Canned applesauce	5 oz	½ cup 2 Tbsp	10 oz	1 ¼ cups	
Vanilla		½ tsp		1 tsp	
Enriched all-purpose flour	8 oz	1 ¾ cups 2 Tbsp	1 lb	3 ¾ cups	
Baking powder		1 tsp		2 tsp	
Salt		¼ tsp		½ tsp	
Dried coconut, shredded	4 oz	½ cup 2 Tbsp	8 oz	1 ¼ cups	
Raisins	3 oz	½ cup	6 oz	1 cup	
Powdered sugar	4 oz	¾ cup	8 oz	1 ½ cups	
Lemon juice		1 Tbsp		2 Tbsp	

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Water	1 ½ tsp	1 Tbsp	8. Cut each pan 5 x 5 (25 pieces). Portion is 1 piece.
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SERVING:	YIELD:	VOLUME:
1 piece.	25 Servings: 2 lb	25 Servings: about 3 ½ cups (batter) 1 pan
	50 Servings: 4 lb	50 Servings: about 1 quart 3 cups (batter) 2 pans
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Special Tip:
For a less tangy flavor, orange juice may be used in place of the lemon juice.

Nutrients Per Serving					
Calories	161	Saturated Fat	2.48 g	Iron	0.68 mg
Protein	1.67 g	Cholesterol	14 mg	Calcium	21 mg
Carbohydrate	24.40 g	Vitamin A	225 IU	Sodium	108 mg
Total Fat	6.64 g	Vitamin C	0.4 mg	Dietary Fiber	0.7 g