



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## Lemon Curd

### Ingredients

- 6 egg yolks
- 1 cup lemon juice
- 1 Tbs lemon zest
- $\frac{3}{4}$  cup butter, cubed
- $\frac{3}{4}$  cup natural sugar
- $\frac{1}{2}$  cup granulated sugar
- Dash of salt

### Directions

In a 1-quart pot, whisk together the sugars, salt, zest, and egg yolks until thoroughly combined. Slowly stir in the lemon juice until the egg mixture is in a liquid state. Bring to a slight boil then stir continuously for 2 minutes. Lower the heat to keep the mixture from coming to a rolling boil. Remove from heat. Add the cubed butter a few cubes at a time until melted, stirring after each addition. The curd will thicken as it cools. Refrigerate until ready to use.



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## Lemon Pound Cake

### Ingredients

- 2 lemons, zested and juiced
- 1 cup butter, room temperature
- 1  $\frac{1}{2}$  cups sugar
- 2 eggs
- 1 tsp baking powder
- $\frac{3}{4}$  cup milk
- 2 cups flour
- $\frac{1}{2}$  tsp salt

### Directions

Preheat your oven to 350F. Grease and flour a loaf pan. Set aside.

In an electric mixer, combine the sugar and the lemon zest. Beat for 30 seconds to a minute. Add the butter and beat until fluffy. Beat in the eggs. Add milk and lemon juice.

In a separate mixing bowl, whisk together the remaining dry ingredients then add them to the lemon mixture. Beat until just combined.

Pour the batter into a loaf pan and bake for 45-55 minutes or until a toothpick inserted comes out clean. Allow to cool in the pan for 10 minutes then transfer to a plate and cool completely.



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## Preppy Kitchen Lemon Bars

### Ingredients

- 3 cups all-purpose flour, divided 2 1/2 cups for crust and 1/2 cup for filling
- 2/3 cups powdered sugar, for the shortbread, plus more for dusting
- 1/2 tsp salt
- 12 tbsp unsalted butter melted
- 3 tbsp lemon zest of three lemons
- 3 cups sugar
- 8 eggs large, room temperature
- 1 cup lemon juice fresh

### Instructions

Heat oven to 350F and line a 9x13 baking dish with parchment paper.

Whisk together 2 1/2 cups of flour with the powdered sugar and salt, then pour in the melted butter and mix until combined. You can also do this using a stand mixer with a paddle attachment. If you would like a dash of vanilla, add it in with the butter at this step. Sprinkle the dough into your lined pan and press down into a flat layer. Bake at 350F for about 20 minutes or until a light golden color.

While the crust is baking, add the sugar to a food processor and add the zest of three lemons. Pulse until the zest is fully incorporated and sugar is a light-yellow color. If you do not have a processor just mince the zest and mix with the sugar in a bag or bowl. Add the sugar and remaining half cup of flour to a large bowl and mix well. You can sift together however, and zesty sugar bits will need to be dumped out of the sifter as they might clog things up and not go through. Pour in the lemon juice and add the eggs then mix very well until completely combined. Pour the filling onto the warm crust then transfer to oven and bake for about 25 minutes, turning halfway through the bake. Remove from oven and allow to cool for an hour before chilling in the refrigerator for two hours. Dust with powdered sugar and cut into bars using a clean, sharp, damp knife. Clean and re-wet the knife after each cut.