Sparkle Kitchen

Upside-Down Lemon Bars

Ingredients:

crust:

- 1 cup butter, melted

- 1/4 cup sugar

- (I used beet sugar.)

- 2 cups cashew or almond meal/flour (I ground cashew pieces in my food processor until they were a fine meal.)

- 1/2 cup coconut flakes

- 1/2 cup gluten-free, all-purpose flour (I used Bob's Red Mill.)

custard:

- 4 eggs

- 1 cup sugar (I used beet sugar.)

- 1/4 cup gluten-free, all-purpose flour

- 2 lemons, juiced

- 1/2 tsp lemon zest

Directions:

Preheat oven to 350 degrees F (175 degrees C).

To make the crust: in a medium bowl, mix 2 cups nut meal, 1/2 cup gluten-free flour, and 1/4 cup sugar. Add melted butter, and combine. Spread onto the bottom of an ungreased 9×9 inch pan. Bake for 15 to 20 minutes in the preheated oven, or until golden.
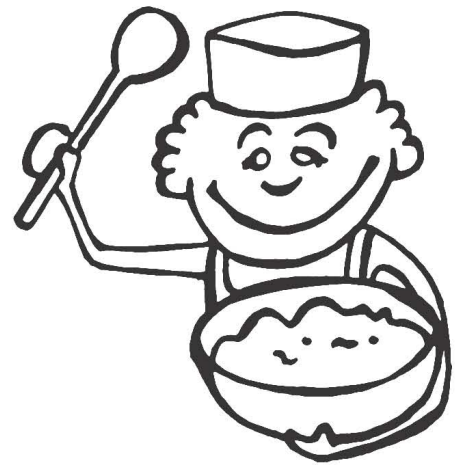
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To make the custard: in another bowl, whisk together the remaining sugar and flour. Add the eggs, lemon zest and lemon juice. Pour on the baked crust.

Now HERE was the snafu moment — that had a delightful result. When I poured the custard onto the top of the crust, I found that the custard SANK below, and the crust ROSE up! But do not fear! In fact, give a good hearty laugh. The result will be just as delicious as the normal, right-side-up lemon bars you've had previous to now.

Even though it looks a bit odd, bake for 30 minutes in the preheated oven. Once it's fully golden, remove and allow to cool.

As it cools, you will find it gets firm. Pop it in the fridge if you want the bars to be thoroughly cool before cutting.

And then cut and serve. Enjoy!