AMERICAN · DESSERT

Lemon Bars with Almond Shortbread Crust

45 min · plus 1–2 hours chilling Makes 9 × 1 bar 201 kcal a portion

Video 4:56 · Joe Duff - The Diet Chef

Vegetarian Gluten-free ingredients

Sweetened with erythritol instead of sugar: about 3 g net carbs a bar. Almond flour in both the crust and the filling gives about 40% of a day's vitamin E.

Diet notes: Keto (3 g net carbs a serve).

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Ingredients 12 · MAKES 9 × 1 BAR

- [ ] 3 tbsp (1½ oz) **salted butter**, melted, for the crust
- [ ] 1 large **egg yolk**, for the crust
- [ ] 1/2 tsp **vanilla extract**
- [ ] 3½ oz (just under 1 cup) **blanched almond flour**, for the crust
- [ ] 3 heaped tbsp (1 oz) **confectioners Swerve** (erythritol), for the crust
- [ ] a little **baking spray**, for the parchment
- [ ] 3 large **eggs**, for the filling
- [ ] **Lemon juice**: juice of 3 medium lemons (3–3 oz)
- [ ] **lemon zest**, from 1/2 lemon
- [ ] 2/3 cup **confectioners Swerve** (erythritol), for the filling
- [ ] 3½ oz (just under 1 cup) **blanched almond flour**, for the filling
- [ ] **confectioners Swerve**, sifted over to serve

Amounts in US units, converted from the cook's and rounded — the video has the originals.

Allergens found in the listed ingredients: Egg, Milk, Tree nuts. Worked out from the ingredient list, not tested. Stock, sauces, spice mixes and other packaged foods can contain allergens, so always read the labels on what you buy. If you have a food allergy, don't rely on this.

Method TIMES = THE MOMENT IN THE VIDEO

1. Heat the oven to 350°F. Line an 8 inch square dish with parchment and give it a light coat of baking spray. 1:53
2. Whisk the melted butter, egg yolk and vanilla, then mix in 3½ oz almond flour and 1 oz confectioners Swerve until crumbly. Press evenly over the base of the dish and bake about 10 minutes. 0:36
3. Meanwhile, whisk the 3 eggs with the strained lemon juice and the zest. Add 3½ oz Swerve and 3½ oz almond flour and mix until smooth and creamy. 2:24
4. Let the crust cool a few minutes, pour over the filling and bake about 20 minutes more, until the edges just pull away from the parchment and the middle is very slightly jiggly. 3:46
5. Cool, then chill 1–2 hours. Sift a little confectioners Swerve over the top and cut into 9 bars. 4:10

> **Tip** Strain the lemon juice to catch the seeds. The cook also links Lakanto confectioners monk fruit as a sweetener. Store the bars covered in the fridge.

The method is a summary in our words — the video shows every step.

One portion (1 bar) gives you 1 OF 9 · ESTIMATE

ENERGY	PROTEIN	CARBOHYDRATE
201 kcal	7.3 g	5.9 g
840 kJ	15% of a day	3 g net · 1.5 g sugars
		2% of a day

FIBRE	FAT	SODIUM
2.9 g	18 g	50 mg
10% of a day	4 g saturated	2% of a day
	22% of a day	

Energy from net carbs 6% · protein 14% · fat 80% — fits keto: 3 g net carbs, 80% of the energy from fat

High in (20%+ of a day) Vitamin E 41%

Source of (10–19%) Magnesium 15% · Selenium 13% · Vitamin B12 10%

Recipe and video: Joe Duff - The Diet Chef (@TheDietChef) on YouTube — youtube.com/watch?v=agCS9tqXZYk, published 30 June 2020. All credit for the recipe goes to the cook; please watch and support their channel.

By Notbroken: the method summary, the unit conversions, the diet notes and the nutrition estimate — worked out from the ingredient list with USDA FoodData Central values; % of a day compares one serve with the US FDA daily values on food labels (2,000 kcal). Brands, portions and cooking change the real numbers.

General information about food, not medical or dietary advice. Free, no sign-up: notbroken.io/eat/keto-lemon-bars-shortbread-crust