



## GOOEY LEMON BARS

### *Directions*

#### **What You'll Need:**

- 1 Package Keto Queen Kreations Sugar Cookie Mix
- 1 Cup Sweetener
- 1 TBSP xanthan gum or any thickening agent
- 1 Cup water
- 4 egg yolks, slightly beaten
- 1/3 Cup fresh lemon juice, or more depending how tart you would like it
- 2 TBSP unsalted butter

#### **How to Prepare:**

1. Preheat oven to 350 degrees.
2. Prepare sugar cookie as directed on the pouch
3. Line an 8x8 pan with parchment paper
4. Flatten cookie dough into pan
5. Bake for 12-15 minutes, or just until the top starts to brown
6. While crust is baking make filling
7. In a small sauce pan combine the sugar, xanthan gum and water. Bring to a boil, stir and cook for 2 minutes or until thickened.
8. Remove from heat, add the egg yolks and stir.
9. Bring to a boil, constantly stirring for 2 minutes.
10. Remove from heat, add in the lemon juice & butter. Stir and set aside to cool.
11. Once crust is baking and is completely cooled, pour lemon filling on top
12. Place in the refrigerator for at least 1 hour until it sets.

Takes 15 minutes baking, 1 1/2 hours total, Serves 12 people.

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[www.ketoqueenkreations.com](http://www.ketoqueenkreations.com)

