**Lemon Bars**

These tart lemon bars make a bright, delicious dessert that will be well received at any springtime or summer barbeques you attend. The crust, simply combined together in the food processor, resembles shortbread and balances the rich, creamy lemon filling. Chill in the refrigerator if desired before serving.

**Ingredients**

For the crust:

1 cup almond flour

1/4 cup almond butter

1 tbsp honey

1 tbsp coconut oil, melted

1 tsp vanilla extract

1/2 tsp baking soda

1/4 tsp salt

For the filling:

3 eggs plus 1 egg yolk, lightly beaten

1/2 cup honey

1/4 cup fresh lemon juice

3 tbsp coconut flour

2 tsp lemon zest

Pinch of salt

1. Preheat the oven to 350 degrees F. Coat a 9x9 baking dish with coconut

oil spray. Place all of the ingredients for the crust into a food processor

and blend until combined. Press the crust evenly into the baking dish, and

use a fork to poke holes into it. Bake for 10 minutes.

2. Meanwhile, place the ingredients for the filling into the food processor

and blend to combine. Once the crust is done baking, pour the blended

filling over the top. Return to the oven and bake for another 15-20

minutes until the filling is set. Let cool completely on a wire rack. Cut into

bars to serve.