



Strawberry Lemonade Bars

Bake it Easy

Bright, tangy, and irresistible, these Strawberry Lemonade Bars are sunshine in dessert form. The chewy lemon base, which is easy to mix by hand, gets its creamy richness from melted butter. It's complemented by a sweet-tart frosting flavored with freeze-dried strawberries; compared to fresh strawberries, they pack a bigger flavor punch and, lucky for us, are always in season. Bake these Strawberry Lemonade Bars for a last-minute picnic, party, or anytime you need a refreshing treat.

This recipe was one of our Bake of the Week features for May 2025.



PREP

20 mins

BAKE

28 to 32 mins

TOTAL

2 hrs

YIELD

one 8" square pan

Ingredients

Bars

- 1 1/3 cups (264g) granulated sugar
- zest of 2 lemons
- 1 teaspoon table salt
- 1 teaspoon King Arthur Pure Vanilla Extract
- 8 tablespoons (113g) unsalted butter
- 2 tablespoons (28g) lemon juice
- 2 large eggs
- 1 1/2 cups (180g) King Arthur Unbleached All-Purpose Flour
- 1/2 teaspoon baking powder

Frosting

- 1 cup (12g) freeze-dried strawberries
- 6 tablespoons (85g) unsalted butter, softened
- 1/8 teaspoon table salt
- 1 cup (113g) confectioners' sugar, sifted if lumpy
- 1 teaspoon King Arthur Pure Vanilla Extract

Instructions

- ① Preheat the oven to 350°F with a rack in the center. Line a metal 8" square pan with a parchment sling and lightly grease.
- ② **To make the bars:** In a medium bowl, combine the sugar, zest, salt, and vanilla.
- ③ In a small saucepan or in a microwave-safe bowl, melt the butter and lemon juice, then pour it directly over the sugar mixture.
- ④ Whisk gently to combine, then mix vigorously for 30 seconds. The mixture will become thick and shiny as it emulsifies. Add the eggs and continue whisking until just combined.
- ⑤ Using a flexible spatula, mix in the flour and baking powder until no streaks of flour remain.
- ⑥ Transfer the batter to the prepared pan and spread it evenly to the edges.
- ⑦ Bake the bars for 28 to 32 minutes until the center is set, the bars are golden, and a toothpick or thin knife inserted into the center comes out with a few moist crumbs. It's OK if the toothpick or knife isn't clean, but you don't want to see any raw batter.
- ⑧ Remove the bars from the oven and cool them completely in the pan (about 1 hour) before frosting.
- ⑨ **To make the strawberry frosting:** Place the freeze-dried strawberries in a small ziplock bag and use a rolling pin or the bottom of a measuring cup to crush them into a fine powder. Once ground, you should have about 1/4 cup (12g) of powder.
- ⑩ In a medium bowl, combine the freeze-dried strawberry powder, butter, and salt and stir with a flexible spatula until thoroughly

— 2 teaspoons milk

combined.

- ⑪ Add the confectioners' sugar, vanilla, and milk and continue mixing gently with the spatula until combined. Once the confectioners' sugar is incorporated, stir vigorously with the spatula to create a light and fluffy texture. (The mixture will look dry at first but after a couple of minutes, it will become fully combined.)
- ⑫ With a small offset spatula, spread the frosting over the top of the cooled bars. Slice and serve.
- ⑬ **Storage information:** Store any leftover strawberry lemonade bars, covered, at room temperature for several days; freeze for longer storage.

We're here to help. King Arthur Baker's Hotline: (855) 371 2253