



FANIMAL
RECIPES

VEGAN LEMON BARS

TOTAL TIME: 55 MINUTES

- 1 cup flour
- 1/2 c coconut oil (melted)
- 1/2 c powdered sugar
- 1 ripe banana
- Zest and juice of 3-4 lemons
- 3/4 c granulated sugar
- 1 tsp vanilla extract
- 2 tbsp cornstarch
- 2 tbsp all-purpose flour
- Powdered sugar (for dusting)

- 1** Preheat oven to 350°F. Grease an 8×8 pan and set aside.
- 2** In a small bowl, stir together the flour, coconut oil, and powdered sugar until the dough comes together. Press into the bottom of the greased pan and bake for 7-9 minutes, until the edges are golden brown. You don't want to over bake the crust, or it will become too hard after you add the filling. Set aside.
- 3** In a medium bowl with a handheld mixer, beat together the banana, lemon juice and zest, sugar, vanilla extract, cornstarch and flour until fairly smooth and combined. Bake for 30 minutes, until filling is set. Allow to cool and refrigerate for at least 1 hour, until cool.
- 4** Dust with powdered sugar before serving.

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