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# Lilikoi Lemon Bars

## Description

Delectably sweet and tart, these lilikoi bars are a sure crowd pleaser!

Total time: 1 hr   Yield: 12 Servings

## Ingredients

1/2 cup powdered sugar  
2 cup all purpose flour  
3/4 cup unsalted butter (room temperature)  
1/2 cup macadamia nuts (crushed; optional)  
2 cup sugar  
1/2 cup lemon juice  
1/2 cup lilikoi juice (see note)  
1 lemon (zested)  
6 eggs (large)  
1 egg yolk  
salt

Prep Time: 1 hr   Total Time: 1 hr

## Instructions

To make the crust, first preheat the oven to 350° F and butter a 9"x13" cake pan. In a mixing bowl, mix the powdered sugar & 1 ½ cups of flour with a whisk until well incorporated. Add butter & crushed macadamia nuts and mix until a smooth dough forms. Transfer dough to the buttered pan and press evenly, covering the bottom and going ¼" to ½" up the sides. Cover the crust with a piece of parchment paper, place another 9"x13" pan onto the parchment and weigh down with marbles, beans or rice to evenly distribute weight. Bake until crust is a deep golden brown, about 25-30 minutes. While the crust is baking, prepare the filling.

In a mixing bowl, whisk ½ cup of flour & sugar. Add the juices & lemon zest, then stir until dissolved. In a separate bowl whisk the whole eggs, the egg yolk, and a pinch of salt. Add the eggs to the juice mixture, stir to combine. Then pour the filling directly onto the baked crust.

Reduce oven temperature to 275° F and bake until center is no longer wobbly, about 30-40 minutes. Check by placing a toothpick in, you'll know it's done when the toothpick comes out clean.

Let cool completely before slicing, and dust with powdered sugar before serving.

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Note: If fresh liliko'i is not available, concentrated liliko'i or guava juice can be substituted. If using concentrated juice, reduce sugar in filling to 2/3 cup.

**Recipe brought to you by:**

Chef Mark Noguchi

**Source:**

Chef Mark Noguchi