

## EGGLESS LEMON BARS



Tangy, sour and just a little bit sweet! These eggless lemon bars are made with healthful superfoods like quinoa, coconut oil and lemon juice. Bake up a batch of these sunshiny treats today!

### **Ingredients:**

#### Quinoa Crust

- 1 cup quinoa flakes
- 1/3 cups almond flour
- 1/3 cup shredded unsweetened coconut
- 1/4 cup melted coconut oil

### Lemon Curd & topping

- 1/2 cup coconut milk (from the can)
- 1/4 cup fresh squeezed lemon juice
- 1/4 cup sugar alternative or 8 drops liquid Stevia
- 1/2 cup shredded unsweetened coconut

### **Directions:**

#### Healthy Grain Crust

1. In a bowl, mix crust ingredients together.
2. Pour into an 8x8 baking pan that's been greased with coconut oil.
3. Spread the mix evenly in the pan.

#### Lemon Curd:

4. In a new bowl, mix all curd ingredients.
5. Spoon this over the crust mixture that's already in the being pan.
6. Sprinkle with 1/2 cup shredded unsweetened coconut.
7. bake for 20 minutes at 350F.
8. Once cooled, place in refrigerator for 6-8 hours.
9. Cut into bars or slices and serve.