

YACKANDANDAH

PRODUCT OF AUSTRALIA

Recipes for Yackandandah hand made preserves, curds and & sauces

Lemon curd-pecan bars

Ingredients

- 1 cup flour
- 1 cup sugar
- 1 tsp coarse salt
- 1 cup coarsely chopped pecans
- 120g unsalted butter, cut into thin slices
- 1 cup Yackandandah Premium Lemon Curd

Method

- Pre-heat the oven to 175°C.
- Butter a 22cm-square metal baking pan. Stir together the flour, sugar, salt and pecans in a bowl. Using a pastry blender or 2 knives, cut in the butter until the mixture forms coarse crumbs and clings together.
- Pat 2/3 of the dough evenly in the pan, pressing about 2.5cm up the sides. Spread the lemon curd over the crust, not quite to the edges. Crumble the remaining pecan dough evenly over top.
- Bake until the crust is lightly browned on top and bottom, 50 to 55 minutes. Transfer to a rack and cool completely before cutting into squares.

Yackandandah Jam and Preserving Company Pty Ltd

3260 Sanatorium Rd, Yackandandah 3749 NSW

Phone: (02) 6027 1671 Fax: (02) 6027 1673 Email: yackjam1@bigpond.net.au