

Greek style yoghurt lemon bars



Ingredients

- 200 g digestive biscuits
- 100 g Pur Natur churned butter
- 150 g Pur Natur fresh cheese
- 150 g Pur Natur lemon Greek style yoghurt
- 50 g granulated sugar
- Pinch of salt
- 1 egg + 1 egg white
- 1 tbsp lemon zest
- 30 ml lemon juice
- 1 tbsp vanilla extract
- 2 tbsp flour

Instructions

Preheat your oven to 180°C. Grease a baking tin with butter or line it with baking parchment. Crush the biscuits to crumbs and mix with the melted butter. Spread the mixture around the bottom of the baking tin, using the back of a spoon to press it down firmly.

Bake for 10 minutes in the preheated oven.

Beat the fresh cheese to soften it and stir in the Greek style yoghurt, the sugar and a pinch of salt. Mix well. Add the egg and egg white and whisk until light and fluffy. Stir in the vanilla extract, lemon juice and zest and gently fold in the flour.

Pour the filling over the slightly cooled baked biscuit crust, smoothing the top with a spatula. Bake for another 25-30 minutes. Set aside for 3 hours to firm up before cutting into bars.