



Monk Fruit Lemon Bars

The Ingredients

- 2 cups almond flour
- 1 tsp vanilla extract
- ½ cup granular monk fruit sweetener
- 8 tbsp butter, melted
- 3 large eggs
- 2 large lemons, juiced
- Zest from one lemon

Directions

- Preheat oven to 350 F.
- In a large mixing bowl, whisk the melted butter, monk fruit, lemon juice, lemon zest and vanilla extract.
- Add the three eggs and whisk until frothy.
- Slowly add in the almond flour and mix to combine.
- Spread the mixture into a 9x9 baking dish and bake for 25-30 minutes until cooked through. Let cool and serve.

[REFERENCE: BUTTER TOGETHER](#)