

# Orange Curry Bars

Makes about 28 bars

## Ingredients:

2 cups all-purpose flour  
¾ teaspoon St. Louis Herb Society Curry Powder or storebought equivalent  
1 cup (2 sticks) butter, softened  
½ cup confectioners' sugar  
zest of 2 large oranges  
4 eggs  
2 cups granulated sugar  
⅓ cup orange juice concentrate, thawed  
¼ cup all-purpose flour  
1 teaspoon baking powder  
1 ½ cups confectioner's sugar  
2 ½ tablespoons butter, softened  
2 tablespoons (or more) orange juice concentrate, thawed



## Equipment Needed:

a stand mixer or an electric hand-mixer, a 9x13-inch baking pan

## Directions:

Preheat the oven to 350 degrees. Mix 2 cups flour and the curry powder together in a small bowl. Beat 1 cup butter and ½ cup confectioners' sugar in a medium bowl of a stand mixer or with an electric hand mixer until light and fluffy. Add the flour mixture and mix well. The dough will be stiff. Press the dough firmly in an ungreased 9x13-inch baking pan. Bake for 15 to 20 minutes or until light golden brown.

Reserve ⅓ teaspoon of the orange zest for the glaze. Beat the eggs in a medium bowl of a stand mixer or with an electric hand mixer until thick and pale yellow. Add 2 cups granulated sugar, the remaining orange zest and ⅓ cup orange juice concentrate and mix well. Stir in ¼ cup flour and the baking powder. Pour over the hot crust. Return to the oven and bake for 20 to 25 minutes or until golden brown. Remove from the oven to cool.

Mix 1 ½ cups confectioners' sugar, 2 ½ tablespoons butter, the reserved ⅓ teaspoon orange zest and 2 tablespoons orange juice concentrate in a small bowl. Add orange juice concentrate if needed to reach a spreadable consistency. Spread over the cooled filling. Chill until the glaze is set. Cut into bars before serving.

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