

LEMON BARS

INGREDIENTS

- 1 C softened butter
- 2 C all-purpose flour
- 1/4 C all-purpose flour (separate from first flour)
- 1 1/2 C white sugar
- 1/2 C white sugar (separate from first sugar)
- 4 eggs
- (about 4-6 TBSP) juice from 2 lemons



RECIPE INSTRUCTIONS

1. Preheat oven on bake to 350 F.
2. Mix butter, 2 cups of flour and 1/2 cups sugar until well incorporated. Line the bottom of a 9 x 13" ungreased baking pan and press flat until even.
3. Bake until golden, about 15 to 20 minutes, then remove from oven.
4. Mix remaining flour, remaining sugar, lemon juice and eggs until there are no lumps.
5. Pour mixture over the top of the baked crust, spreading evenly.
6. Bake for another 20 minutes then remove from oven.
7. Allow to cool until firm and serve.
8. Optional: serve with ice cream or whipped topping.