

Luscious Lemon Bars

Ingredients

- 2 cups flour
- 1 cup butter
- 1/2 cup confectioners sugar
- 4 eggs
- 2 cups sugar
- 4 Tbsp lemon juice
- 1 grated lemon rind
- 1 tsp baking powder

Instructions

1. Combine flour, butter, and confectioners sugar; blend well.
2. Pat into a greased 9 x 13 in. pan.
3. Bake 15 minutes at 350°F.
4. Beat 4 eggs; add 2 cups sugar, beating well.
5. Add 4 Tbsp lemon juice and grated lemon rind; beat.
6. Add baking powder and beat.
7. Spread mixture on top of baked flour-butter mixture.
8. Bake 25 minutes at 350°F, or until middle is solid.
9. Cut into bars after cooling. Yield approx. 32 bars.



Here's what's cookin':
Luscious Lemon Bars

Serves: _____



Recipe from the
kitchen of
Jerry



2 cups flour

1 cup butter

$\frac{1}{2}$ cup confectioners sugar

4 eggs

2 cups sugar

4 Tablespoons lemon juice

1 grated lemon rind

1 Teaspoon baking powder

Combine flour, butter, & confectioners sugar; blend well. Pat into a 9 x 13 in. pan (greased.) Bake 15 min. at 350. Beat 4 eggs; add 2 cups sugar, beating well. Add 4 tablespoons lemon juice and grated lemon rind; beat; add baking powder and beat. Spread mixture on top of baked flour-butter mixture. Bake 25 minutes at 350; or until middle is solid. Cut into bars after cooling. Yield approx. 32 bars.



