

SIMPLE LEMON BARS

Makes 24 bars

Prep 15 minutes

Bake at 350 degrees for 45 minutes

Crust

1 cup (2 sticks) unsalted butter, softened

½ cup confectioner's sugar

1/8 teaspoon salt

2 cups all-purpose flour

Filling

1 ¾ cups granulated sugar

¼ cup all-purpose flour

4 eggs

6 tablespoons fresh lemon juice

2 tablespoons confectioner's sugar

1 – heat oven to 350 degrees. Line a 13 x 9 inch baking pan with nonstick foil

2 – Crust: in a large bowl, blend butter, confectioner's sugar and salt until well Combined and smooth. Stir in flour until blended. Scrape into the Prepared baking pan and press evenly into the bottom.

3 – Bake at 350 degrees for 20 minutes for until crust is golden brown. Remove From oven and set aside.

4 – Filling: in a large bowl, beat granulated sugar, flour, eggs and lemon juice Until completely smooth. Pour over the crust.

5 – Bake at 350 degrees for 25 minutes or until no imprint remains in the filling, When lightly touched in the center. Remove from oven to a wire Rack and cool completely. Dust lightly with confectioner's sugar. Cut into 24 bars and serve