

Lemon Bars



These lemon bars have the right balance of tart and sweet. They are always a hit at bake sales and fundraising events.

Ingredients

$\frac{1}{2}$ cup of softened butter (1 stick),
1 cup and 2 tablespoon flour, divided
 $\frac{1}{2}$ cup powdered sugar, plus extra for garnish
1 cup granulated sugar
 $\frac{1}{2}$ teaspoon baking powder
5 tablespoon fresh lemon juice (2 or 3 lemons)
2 eggs, slightly beaten
1 tablespoon lemon zest

Method:

Preheat the oven to 350 degrees. In a medium bowl, combined the butter with 1 cup of flour and the powdered sugar, stirring until the mixture forms a ball of dough. Press the dough into an 8-inch pan with your hands. Bake 20 minutes or

just until it is lightly golden. Remove and cool the pan on a wire rack.

While the crust is baking, start making the lemon filling. Whisk together the granulated sugar, baking powder and remaining 2 tablespoon flour. Whisk in the lemon juice and eggs until all the lumps are dissolved. Whisk in the zest. Pour the lemon mixture into the pan over the baked crust. Bake again for another 25 to 30 minutes, until slightly brown at the edges. Remove and let it cool on a wire rack.

When cooled, sift powdered sugar on top and cut into bars. They should be stored in the refrigerator and will stay fresh for several days.

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a great week!***