

Lemon Bars

Lemon Bars Recipe by Jan Mongell, Kitchen Talk Culinary Consultants

Crust:

2 c. flour

1/2 c. powdered sugar

1 c. butter-softened

Preheat the oven to 325°. Combine flour and sugar. Cut in butter until coarse crumbs. press into 9"x13" baking pan. Bake 20-25 minutes or until lightly browned.

Topping:

4 eggs

2 c. sugar

1/2 tsp. lemon rind

1/4 c. lemon juice

1/4 c. flour

1/2 tsp. baking powder

In medium bowl, combine eggs, sugar, lemon rind and juice. Beat well. Add flour and baking powder and stir until well combined. Pour over baked crust. Return to oven and bake 25 minutes.

Sprinkle with powdered sugar. Cool and cut into bars.

Variation: Can sprinkle coconut on top.