

Lemon Bars

Ingredients

1 c Butter (softened)
2 c Sugar
2 1/4 c Flour
4 Eggs
2 Lemons (juiced and zested)
1/4 c Powdered Sugar

Instructions

1.Preheat oven to 350 degrees F.
2.In a medium bowl, cream softened butter and 1/2 cup sugar then add 2 cups flour and mix well. Press into the bottom of an ungreased 9x13 inch pan.
3.Bake for 17 minutes in the preheated oven, or until firm and golden. In another bowl, whisk together the remaining 1 1/2 cups sugar and 1/4 cup flour. Whisk in the eggs, lemon juice, and lemon zest. Pour over the baked crust.
4.Bake for an additional 25 minutes in the preheated oven. The bars will firm up as they cool. Top with a dusting of powdered sugar.