

LUSCIOUS LEMON BARS

Crust:

2 cups flour
3/4 cup powdered sugar
3/4 cup melted butter

Filling:

5 eggs
1-1/2 cup sugar
1 tsp. baking powder
5 Tablespoons flour
3/4 cup plus 2 Tablespoons lemon juice
Pinch of salt

Topping:

2 cups powdered sugar
1/4 cup melted butter
1/4 cup lemon juice

Preheat oven to 350°. Combine ingredients for crust and mix until crumbs form. Press into bottom and 1/2" up sides of a 9 x 13 pan. Bake for 10-12 minutes or until crust is set.

Prepare the filling while crust is in oven. Beat eggs with mixer on high until light and fluffy. Gradually add sugar, beating until thick and light yellow. Beat in baking powder, flour, lemon juice and salt.

When crust comes out of oven, pour the filling over crust as soon as it is beaten. Return to oven and bake for 25-35 minutes or until filling is set and golden brown. Cool completely.

For topping, mix ingredients well and pour over cooled bars. Refrigerate until cold.



Material Rewards