Lemon Bars

Amount 1 pan of bars
Time 60min

Ingredients

- 1 cup flour
- 1/2 cup butter or stick or margarine
- 1/4 cup powdered sugar
- 1 cup granulated sugar
- 2 tsp grated lemon peel, if desired (or equivalent lemon extract)
- 2 tbsp lemon juice
- 1/2 tsp baking powder
- 1/4 tsp salt
- 2 large eggs

Steps

1. Heat oven to 350 F.
2. Mix flour, butter, and 1/4 cup powdered sugar.
3. Press into ungreased square pan, 8x8x8 or 9x9x2 inches, building up 1/2 inch edges.
4. Bake crust 20 minutes, remove from oven.
5. Beat remaining ingredients until light and fluffy. Pour over hot crust.
6. Bake 25-30 minutes or until indentation remains when touched lightly in center.
7. Cool in pan on wire rack.

Notes

Dust with powdered sugar as a garnish if you want.