Lemon Bars

Tangy lemon squares dusted with powdered sugar

Yield:

24 Squares

Ingredients:

For crust:Â

3/4 C butter
1 1/2 C flour
1/3 C powdered sugar

For topping:

3 beaten eggs
1 1/2 C sugar
3 T flour
1/3 C lemon juice
1 T lemon zest

powdered sugar, for dusting

Instructions:

1. Mix crust ingredients andÂ press into greased 9 x 13 pan and bake at 350 degrees for 15 minutes.

2. While the crust is baking, stir together topping ingredients.

3. Pour mixture over hot crust and bake for an additional 20 minutes.

4. Sprinkle powdered sugar on top. Allow to cool and cut into bars.



This recipe is from Tammy’s Recipes.