



Lemon Bars

Heat oven to 350°.

Grease a 13x9 baking dish (or what I do for easier removal when making any kind of bars is line the pan with foil, then grease the foil - I use Pam with flour spray, works awesome!)

In a large bowl mix flour, powdered sugar, cornstarch and salt. Cut in butter using a pastry blender until it looks like coarse crumbs.

Press firmly into the pan and bake 18 minutes (don't overcook).

FILLING:

Lightly beat eggs, mix in sugar, flour, cream, lemon peel and lemon juice (I squeeze what I can out of one lemon after grating the peel then use bottled juice for the rest).

Pour filling over hot crust and bake 15-18 minutes until center is set. It won't look much different but will turn from a liquid to solid consistency.

Cool completely on a wire rack. Cover and chill in the fridge until cold, sift powdered sugar on top before serving.

Enjoy!

INGREDIENTS

Crust:

- 2 cups flour
- 2/3 cup powdered sugar
- 2 tbsp cornstarch
- 1/4 teaspoon salt
- 3/4 cup butter

Filling:

- 4 eggs
- 1 1/2 cups granulated sugar
- 3 tbsp flour
- 1 tsp fine shredded lemon peel
- 3/4 cup juice of lemon
- 1/4 cup half & half, light cream or milk
- powdered sugar

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