



## Delicious Lemon Bars

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24 cookies



50 minutes

### INGREDIENTS

#### For the dough:

2 cups all-purpose flour

1 cup (2 sticks) butter at room temperature

½ cup powdered sugar

#### For the filling:

2 cups granulated sugar

4 eggs

6 tablespoons lemon juice (fresh or from concentrate)

4 tablespoons flour

½ teaspoon baking powder

extra powdered sugar for sprinkling on top

### NOTES

To prevent cookies from sticking in the pan, line the 9 x 13 pan with parchment!

### DIRECTIONS

1. Preheat oven to 350 degrees.
2. In bowl of electric mixer, using paddle attachment, combine the butter, flour, and ½ cup powdered sugar. Mix until a soft dough forms. Using your fingers, press the cookie dough into the bottom of a 9x13 pan. Bake for 25 minutes or until the crust is lightly browned. Remove from oven and set aside.
3. Reduce oven temperature to 325 degrees.
4. In the bowl of an electric mixer, using the whisk attachment, combine the sugar, eggs, and the lemon juice. Mix well. Using a rubber scraper, gently fold in the flour and the baking powder by hand. Once combined, spread over the crust, and return to the oven. Bake for 20-25 more minutes, or until lemon topping is set. It should be light yellow in color and slightly browning on the edges. Remove from oven and cool completely. Before serving, dust with powdered sugar. Store any leftovers in the refrigerator. Enjoy!