

LEMON BARS

SOURCE: PRUDENTIAL LIFESTYLES COOKING (Nancy Hagar, Terre Hatue IN)

INGREDIENTS:

2 C sifted flour
1/2 C powdered sugar, sifted
1 C butter or margarine

For filling:

4 eggs, well beaten
2 C sugar
1 C "Realemon" lemon juice
1/4 C flour
1/2 tsp baking powder
Additional powdered sugar

DIRECTIONS:

Sift flour & sugar together - cut butter as you would for piecrust - pat down in 9x13" pan & bake 20-25 minutes at 325° F.

For filling: Beat eggs, sugar & lemon juice - add 1/4 C flour & baking powder. Pour filling over crust & bake 25 minutes more at 325° F. Remove from oven & sprinkle with powdered sugar - cut into bars or squares.