

# LEMON BARS



Preheat oven to 350° F.

## Cookie Crust:

2 Cups sifted flour  
1 Cup butter, softened  
 $\frac{1}{2}$  Cup sifted powdered sugar,  
plus additional powdered sugar  
for topping

## Topping Mixture:

- 4 eggs, slightly beaten
- 2 Cups sugar
- 6 Tablespoons lemon juice
- $\frac{1}{4}$  Teaspoon baking powder
- $\frac{1}{4}$  Teaspoon salt
- $\frac{1}{4}$  Cup flour

1. Mix flour, softened butter and powdered sugar well.
2. Pack into a 14"x10" pan.
3. Bake 20 minutes.
4. During baking time beat eggs, and then add remaining topping ingredients and mix well.
5. After initial 20 minute bake, pour topping mixture over cookie crust and return to oven for 25 minutes.
6. Remove from oven and sift additional powdered sugar over the top.
7. Cool and cut into squares for serving.