

Lemon Bars

Crust:

3/4 C. flour

1/3 C. soft butter or margarine

1/4 C. lemon confectioners sugar

Filling:

1 C. sugar

2 eggs

3 T. flour

3 T. lemon juice

1/2 t. baking powder

1 medium sized lemon

Start by making the crust. Mix flour and sugar in bowl. Cut in butter with knife and fork and press into 8x8x2" lightly greased pan. Bake at 350° for 20 minutes. Make the filling. Remove the pits from the lemon. Zest, finely grate or food process the entire lemon including the peel. Mix the lemon with the other filling ingredients until blended. Pour this mixture into the pan after the crust has baked for 20 minutes. Sprinkle with lemon sugar. Bake 25 more minutes. Cool in refrigerator for at least 2 hours. Serve cold. Cut into 9 bars.