

Dessert

Lemon Bars II

Tillie B vaughan - Victorville, CA

Relish Magazine - April 2012

2 cups all-purpose flour

1 cup butter, softened

1/2 cup powdered sugar

4 eggs

2 cups sugar

2/3 cup freshly squeezed lemon juice (not bottled)

1 tablespoon lemon rind, grated

1 teaspoon baking powder

4 tablespoons all-purpose flour

Preheat the oven to 350 degrees.

Place two cups of flour into a food processor.

Add the butter and powdered sugar. Pulse until the mixture looks like coarse meal.

Press the mixture into the bottom of a 13x9-inch baking pan.

Bake for 20 to 25 minutes.

In a bowl, beat the eggs with a mixer.

Add the sugar. Blend well.

Add the lemon juice and lemon rind. Beat well.

Add the baking powder and four tablespoons of flour. Beat well.

Pour the mixture over the hot crust (do not let it cool).

Bake 30 to 35 minutes.

Sprinkle the top with additional powdered sugar.

Yield: 24 bars

Per Serving (excluding unknown items): 4734 Calories; 207g Fat (38.8% calories from fat); 56g Protein; 678g Carbohydrate; 8g Dietary Fiber; 1345mg Cholesterol; 2652mg Sodium. Exchanges: 14 Grain(Starch); 3 Lean Meat; 0 Fruit; 38 1/2 Fat; 31 Other Carbohydrates.