

## Dessert

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# Lemon Bars

Argo Corn Starch

**Preparation Time: 20 minutes**

**Start to Finish Time: 1 hour 20 minutes**

**Bake Time: 40 minutes**

### CRUST

1 cup flour

1/2 cup powdered sugar

1/3 cup corn starch

1/2 cup butter or margarine, softened

### FILLING

1/4 cup sugar

2 eggs

1 tablespoon corn starch

1/4 cup baking powder

3 tablespoons lemon juice

1 additional powdered sugar for sprinkling over top

TO MAKE CRUST: Preheat oven to 350 degrees.

Combine all crust ingredients in a large bowl until well mixed and crumbly.. Press into bottom of ungreased 8x8-inch pan.

Bake for 15 to 20 minutes, or until edges are lightly browned.

TO MAKE FILLING: Mix all filling ingredients with an electric mixer OR wire whisk until well blended.

Pour filling over hot crust. Return to oven and continue baking for 18 to 20 minutes or until filling is just set.

Cool completely before cutting into bars. Sprinkle with powdered sugar.

Yield: 24 Bars

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Per Serving (excluding unknown items): 1884 Calories; 103g Fat (48.2% calories from fat); 27g Protein; 223g Carbohydrate; 4g Dietary Fiber; 672mg Cholesterol; 6932mg Sodium. Exchanges: 6 1/2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Fruit; 19 Fat; 8 1/2 Other Carbohydrates.