

Lemon Bars

INGREDIENTS

Shortbread:

1 cup butter
1/2 cup powdered sugar
2 cups flour

Lemon custard:

4 eggs
2 cups sugar
1/4 cup flour
6 Tbsp lemon juice (2 lemons)
grated lemon rind

DIRECTIONS

Mix butter, powdered sugar and flour until crumbly then press into a 9x13 pan. Bake 350 for 15 minutes. Beat eggs, etc until thick (approx 8 mins). Pour onto slightly cooled crust. Bake 20-30 mins at 350. Cool. Sprinkle with powdered sugar through a sieve. Cut into squares or diamonds. Refrigerate if kept over a day!