

Lemon Bars

Servings: 32

Source: This Is Bill Talley's Favorite

Ingredients

- 2 cups All-Purpose Flour
- 1 cup Butter, Softened
- ½ cup Powdered Sugar
- ½ teaspoon Salt
- 4 Eggs
- 2 cups Sugar, Divided
- 2 Lemons, Seeded & Quartered
- ¼ cup Flour
- 1 teaspoon Baking Powder
- 1 cup Powdered Sugar

Method

Preheat oven to 350. Combine crust ingredients and cream well. Press into a 9x13 pan and bake for 15-20 minutes until lightly browned.

Combine eggs, 1 cup sugar and lemons in blender and whirl until blended.

Add remaining 1 cup sugar, flour and baking powder; blend.

Pour over crust and bake 15-20 minutes, or until lightly browned. Sift powdered sugar on top while warm. Cool and cut into bars.

32 bars.