

Recipe of the Month:

LEMON BARS

INGREDIENTS

For the Crust:

1 cup unsalted melted butter,
½ cup granulated sugar
2 cups all purpose flour
½ teaspoon salt

For the Lemon Filling:

6 large eggs
1 cup flour
3 cups granulated sugar
2 tablespoons lemon zest
1 cup lemon juice (about 4 lemons)

Optional:

Confectioners' sugar, for dusting

DIRECTIONS

Preheat the oven to 325°F. Line the bottom and sides of a 9×13 baking pan* with parchment paper. Set aside.

Make the crust: Mix the melted butter, sugar and salt together in a medium bowl. Add the flour and stir. The dough should be thick. Press firmly into the prepared pan, making sure the layer of crust is even. Bake for 20 min. or until the edges are lightly browned. Remove from the oven. Using a fork, lightly perforate the top of the warm crust. Set aside.

Make the filling: Mix the flour and sugar together in a large bowl. Whisk in the eggs, then the lemon juice. Pour filling over crust. Bake the bars for 24-26 min. or until the center is set. Remove bars from the oven and cool to room temperature. Once cool, remove from pan. Dust with confectioners' sugar and cut into squares before serving.