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# Lemon Bars

## Crust

- 2 cups flour
- ½ cup confectioners' sugar
- 1 cup (2 sticks) unsalted butter, at room temperature, cut into tablespoons

## Topping

- 4 large eggs
- 2 cups granulated sugar
- ¼ cup flour
- 1 tsp. baking powder
- ½ cup lemon juice (3 large lemons)
- Confectioners' sugar, for dusting



1. Preheat the oven to 350°F.
2. Make the crust: In a large bowl, with an electric mixer, blend together the flour, confectioners' sugar and butter until crumbly. With lightly floured hands, press the mixture evenly into the bottom of an ungreased 9-by-13-inch pan. Bake for 20 to 25 minutes, until light golden brown.
3. Meanwhile, make the topping: In a large bowl, lightly beat the eggs. Mix in the granulated sugar, flour, baking powder and lemon juice. Set aside.
4. Remove the crust from the oven, quickly remix the lemon topping and pour it over the warm crust. Return it to the oven and bake for 25 to 30 minutes, until the top is a light golden brown. Let cool in the pan on a wire rack.
5. Just before serving, sprinkle the top with confectioners' sugar through a strainer. Cut into 36 bars, 1½ inches by 2 inches.

Makes 3 dozen bars