

Summery Lemon Bars

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Traditional lemon bars take us back to grandma's kitchen, filled with sweet scents of freshly baked breads and biscuits. A good lemon bar has a crumbly, crunchy crust and a smooth, tangy, custard-like topping. This recipe is one that grandmas everywhere would approve of.

Ingredients:

2 cups all-purpose flour
1 cup sugar
2 sticks unsalted butter, at room temperature
1/8 teaspoon salt

For the filling:

5 extra-large eggs, at room temperature
2 cups sugar
1/2 cup flour
1/2 cup fresh lemon juice
1 tablespoons grated lemon zest
Confectioners' sugar, for dusting

Directions:

1. Preheat oven to 350°F. Lightly grease a 9-by-13-inch pan.
2. Combine flour, sugar, butter, and salt in a food processor; pulse until mixture resembles thick crumbs. Transfer to prepared pan and press down to adhere evenly. Bake 20 minutes.
3. Meanwhile, combine eggs, sugar, flour, lemon juice, and zest in a large bowl; mix well. Pour over baked crust, spreading mixture evenly. Bake 25 minutes, remove from oven, and dust with confectioners' sugar. Cool and slice.