

Lemon Bars

PRE-BAKE CRUST:

1/2 CUP BUTTER (ROOM TEMP)

1/4 CUP POWDERED SUGAR

1 CUP ALL PURPOSE FLOUR

1/2 TSP. VANILLA EXTRACT

ZEST OF ONE LEMON

1 EGG

FILLING: 2 LARGE EGGS

1 CUP SUGAR

JUICE OF TWO LEMONS

ZEST OF ONE LEMON

2 TBSP. ALL PURPOSE FLOUR

POWDERED SUGAR AND EXTRA LEMON FOR LATER

Cream crust ingredients together with mixer and spread into a brownie pan (square or rectangular) 7x11 or 9x9. Bake for 20 minutes at 350 degrees. Take out of the oven and set aside. Mix the filling ingredients well. Make sure you mix the filling very well before adding it to the crust, because the sugar will settle to the bottom and it will not set up well so beat really well then pour over pre-baked crust.

Bake at 350 degrees for 25 minutes. Let cool. Before serving, soften a lemon and poke a hole in the end with a skewer and sprinkle tops of bars with fresh lemon juice and sprinkle with a little powdered sugar. ENJOY Y'ALL! Store in an airtight container and there is no need for refrigeration. Serve within 2 days or refrigerate up to 1 week.