

## Lemon Bar Recipe

### Ingredients:

1 cup butter, softened

½ cup white sugar

2 cups all-purpose flour

4 eggs

1 ½ cups white sugar

¼ cup all-purpose flour

2 lemons, juiced



### DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a medium bowl,  together softened butter, 2 cups flour and 1/2 cup sugar.
3.  for 15 to 20 minutes in the preheated oven, or until firm and golden.
4. In another bowl,  together the remaining 1 1/2 cups sugar and 1/4 cup flour.
5.  for an additional 20 minutes in the preheated oven.
6. Cool the lemon bars for an hour and then  them into squares.