

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.*

