

Lemon Bars

Ingredients

- 2 cups of flour
- $\frac{3}{4}$ cup of powdered sugar
- 1 cup of unsalted butter cut into pieces
- 4 eggs
- 2 cups of granulated sugar
- 1 t lemon zest
- $\frac{1}{3}$ cup lemon juice
- $\frac{1}{2}$ t baking powder

Directions

1. Heat oven to 350 degrees.
2. Line a jelly roll pan with parchment paper, leaving some hanging over the sides.
3. Mix 1 and $\frac{3}{4}$ cups of flour with the powdered sugar. Mix in butter until mixture is crumbling.
4. Press mixture into bottom of lined pan. Bake for 15 minutes.
5. Whisk together remaining ingredients and pour over hot crust when finished baking.
6. Return to oven for another 25 minutes.
7. Allow to cool for at least 30 minutes before removing from pan and cutting. Sprinkle with powdered sugar before serving.
8. Bonus: You can freeze these for up to a month afterwards.