

**Dessert**

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# Lemon Bars III

Rose Laketa and Rita Zadursky - Country Rose Bakery and Cafe, Union Grove, WI  
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**Servings: 9**

**Preparation Time: 10 minutes**

**Bake Time: 45 minutes**

**1 cup all-purpose flour**

**1/2 cup butter, softened**

**1/4 cup confectioners' sugar**

**FILLING**

**2 eggs**

**1 cup sugar**

**2 tablespoons all-purpose flour**

**1/2 teaspoon baking powder**

**2 tablespoons lemon juice**

**1 teaspoon lemon peel, grated**

**additional confectioners' sugar**

Preheat oven to 350 degrees.

In a bowl, combine the flour, butter and confectioners' sugar.

Pat into an ungreased 8-inch square baking pan.

Bake for 20 minutes.

For the filling: In a small bowl, beat the eggs.

Add the sugar, flour, baking powder, lemon juice and lemon peel. Beat until frothy. Pour over the crust.

Bake 25 minutes longer or until light golden brown. Cool on a wire rack.

Dust with confectioners' sugar.

Cut into bars.

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Per Serving (excluding unknown items): 251 Calories; 11g Fat (40.6% calories from fat); 3g Protein; 35g Carbohydrate; trace Dietary Fiber; 75mg Cholesterol; 147mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Fruit; 2 Fat; 1 1/2 Other Carbohydrates.