

The Best Lemon Bars

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Yield: 2 dozen

*2 1/3 cups flour
1 cup butter, softened
2 cups white sugar
4 eggs
2/3 cup lemon juice
powdered sugar (for
garnish)*

Preparation Time: 15 minutes

Preheat the oven to 350 degrees.

In the bowl of an electric mixer, beat together two cups of flour, softened butter and 1/2 cup of white sugar. Press the mixture into the bottom of an ungreased 9x13-inch pan.

Bake until firm and golden, 15 to 20 minutes.

In a bowl, whisk together the remaining 1-1/2 cups of white sugar and 1/3 cup of flour. Whisk in the eggs and lemon juice. Pour the mixture into the baked crust.

Bake until the filling is set and the center is soft, about 25 minutes.

Let cool completely in the pan, about one hour, it will firm up as it cools.

Dust with powdered sugar and cut into twenty-four pieces.

(The bars will keep up to three days, chilled, in an airtight container.)

Per Serving (excluding unknown items): 3024 Calories; 207g Fat (61.1% calories from fat); 58g Protein; 238g Carbohydrate; Dietary Fiber; 1345mg Cholesterol; 2161mg Sodium. Exchanges: 1/2 Grain(Starch); 3 Lean Meat; 38 1/2 Fat.