



Lemon Shortbread Bars

Shortbread:

3/4 cup softened butter
1-1/2 cups flour
1/2 cup powdered sugar

Filling:

2 lemons, washed and dried
4 eggs
1-1/2 cups sugar
1/4 cup flour



Shortbread: Heat oven to 350 F. Blend butter, flour, and powdered sugar. Press dough into an ungreased 9x13 inch pan to form crust. Bake 20 minutes until edges begin to brown.

Filling: Grate lemon rinds using the small holes on your grater (you will get about 2 tablespoons). Slice each lemon in half and squeeze juice into a measuring cup until you have 1/3 cup. Remove seeds. Whisk together eggs and sugar and then add flour. Stir in lemon zest and juice. Pour filling over crust and Bake another 20-25 minutes until filling is set and the edges are lightly brown. Test by inserting a toothpick in the middle. Cool and dust with powdered sugar. Makes 24 bars. Refrigerate leftovers.

