

HUNGRY HIKER'S

LEMON BARS

2 cups all-purpose flour
1 tsp baking soda
1 tsp ground cinnamon
½ tsp ground nutmeg
½ tsp salt
¾ cup shortening
1½ cups packed brown sugar
2 eggs
3 tbs fresh lemon juice
3 tbs lemon zest
1 cup raisins

- 1 Preheat oven to 350° F. Lightly grease a 9 inch square baking pan and set aside for future instruction.
- 2 Combine flour, baking soda, spices and salt and set aside. In a large bowl, cream together shortening and brown sugar. Beat in the eggs one at a time.
- 3 Add in lemon juice and zest. Gradually blend in the dry ingredients. Stir in raisins. Spread batter evenly in the baking pan for consistent lemon bars.
- 4 Bake 25–30 minutes until lightly colored on top. Cool in the pan on wire rack. Maybe drizzled with a simple confectioners' sugar icing. Cut into large or small bars and serve to friends new and old.

Servings 36 Ready In 45 m