

OLD-FASHIONED LEMON BARS

SERVES **36**



PREP TIME **30 MINS**



COOK TIME **30 MINS**



READY IN **1 HR**

- 1 t baking soda
- 2 eggs
- 2 c all-purpose flour
- 1 c raisins
- 1 t ground cinnamon
- 1½ c packed brown sugar
- ½ t salt
- ¾ c shortening
- 3 T lemon juice
- ½ t ground nutmeg
- 3 T lemon zest

PREHEAT oven to 350°F. Lightly grease a 9" × 9" baking pan.

COMBINE flour, baking soda, spices, and salt. In a large bowl, cream together the shortening and brown sugar. Beat in the eggs one at a time.

ADD in the lemon juice and zest. Gradually blend in the dry ingredients and in the raisins. Spread the batter evenly in the prepared baking pan.

BAKE 20–30 minutes, until lightly colored on top. Cool in on wire rack. May be drizzled with a simple confectioners' sugar icing. Cut into bars.

Gear c5 with graphite.