

# OLD FASHIONED LEMON BARS

SERVES 36

## DIRECTIONS

- 1 Preheat the oven to 350°F (175°C). Lightly grease a 9 inch baking pan and set aside.
- 2 Combine the flour, baking soda, cinnamon, and salt in one bowl and then set aside.
- 3 Blend the shortening and brown sugar in another bowl and beat the mixture while adding the all of the eggs one at a time. Then add lemon juice and lemon zest to the mixture. Gradually blend in all of the dry ingredients from the initial bowl to the mixture.
- 4 Spread the batter evenly in the prepared baking pan. Bake for 25–30 minutes until lightly cooked on top. Cool the pan on a wire rack. Cut into large or small bars.
- 5 Serve with confectioners' sugar if desired on a sunny, warm day in the spring.

## INGREDIENTS

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