



# Luscious Lemon Bars

Creamy, tart, and delicious—These lemon bars are always a hit! The best part? They're super easy to make. It only takes a few ingredients to bring more zest into your day!

## Ingredients

### For crust

1 cup all-purpose flour  
1/2 cup butter or margarine  
1/4 cup powdered sugar

### For filling

2 tablespoons lemon juice  
1/2 teaspoon baking powder  
1/4 teaspoon salt  
2 eggs  
Powdered sugar for dusting

## Steps

1. Heat oven to 350°F.
2. Mix flour, butter and powdered sugar. Press in ungreased square pan, 8x8x2 or 9x9x2 inches, building up ½-inch edges.
3. Bake crust 20 minutes.
4. Beat granulated sugar, lemon peel, lemon juice, baking powder, salt and eggs with electric mixer on high speed about 3 minutes or until light and fluffy. Pour over hot crust.
5. Bake 25 to 30 minutes or until no indentation remains when touched lightly in center.
6. Cool; dust with powdered sugar. Cut into about 1 ½-inch squares.

## Helpful Hints

For a bright lemon color, add 4 to 6 drops of yellow food color with the eggs and sugar mixture. One medium lemon should give you just enough peel and juice to make these refreshing bar cookies. Make Lemon-Coconut Bars: Stir 1/2 cup flaked coconut into egg mixture in step 2. To ensure recipe success, do not use vegetable oil spreads.