Lemon Bars

Ingredients:

For the crust:

1 egg

1/3 C. butter

1 pkg. lemon flavor cake mix

For the filling:

2 eggs

1 C. sugar

½ tsp baking powder

¼ tsp salt

2 tsp grated lemon peel

¼ C. real lemon juice

Powdered sugar (optional)

Instructions:

1. Preheat oven to 350 degrees
2. Mix 1 egg, butter and cake mix until crumbly and reserve one cup for topping
3. Pat the remainder of the mixture into the bottom of a lightly greased 9X13 cake pan
4. Bake for 12-15 min or until lightly browned
5. Meanwhile, mix in a blender the 2 eggs, sugar, baking powder, salt, lemon peel and lemon juice.
6. Mix until foamy and then pour over hot crust
7. Sprinkle on the cup of reserved topping crumbs
8. Bake 15 more minutes
9. Sprinkle with powdered sugar if desired
10. Cool and then cut into bars