

The Best Lemon Bars



Tart, rich and perfection, all rolled into one! Wow your friends with this simple recipe. Hint: No Substitutions!

By Patty Schenck

Prep: 15 mins

Cook: 40 mins

Total: 55 mins

Servings: 36

Yield: 1 - 9x13 inch pan



Ingredients

1 cup butter, softened

½ cup white sugar

2 cups all-purpose flour

4 eggs

1 ½ cups white sugar

¼ cup all-purpose flour

2 lemons, juiced

Directions

Step 1

Preheat oven to 350 degrees F (175 degrees C).

Step 2

In a medium bowl, blend together softened butter, 2 cups flour and 1/2 cup sugar. Press into the bottom of an ungreased 9x13 inch pan.

Step 3

Bake for 15 to 20 minutes in the preheated oven, or until firm and golden. In another bowl, whisk together the remaining 1 1/2 cups sugar and 1/4 cup flour. Whisk in the eggs and lemon juice. Pour over the baked crust.

Step 4

Bake for an additional 20 minutes in the preheated oven. The bars will firm up as they cool. For a festive tray, make another pan using limes instead of lemons and adding a drop of green food coloring to give a very pale green. After both pans have cooled, cut into uniform 2 inch squares and arrange in a checker board fashion.

Tips

Please note the difference in ingredient amounts and serving size when using the magazine version of this recipe.

Nutrition Facts

Per Serving: 126 calories; protein 1.6g; carbohydrates 17.8g; fat 5.8g; cholesterol 34.2mg; sodium 44.4mg.