

## Lemon Bars

### *For the crust*

1/4 pound of butter, softened

1/4 cup granulated sugar

1 cup flour

Pinch of salt

### *For the filling*

3 eggs

1 ½ cup granulated sugar

1 tablespoon lemon zest

½ cup lemon juice

½ cup flour

Powdered sugar for dusting

1. Preheat oven to 350 degrees
2. For the crust, cream butter and sugar with the electric mixer until light and fluffy. Combine flour and salt. Add flour mixture to butter slowly using a rubber spatula to mix. Mix until combined.
3. Dump dough onto a lightly floured counter and form into a ball with your hands. Press the dough ball into a parchment lined 8 X 8 inch pan. Press dough to fit sides of the pan with a ½ inch crust around the edges.
4. Bake the crust for 15 minutes and remove from the oven.
5. While the crust is baking make the filling. For the filling whisk together the eggs, sugar, lemon zest, lemon juice and flour.
6. Pour over the crust and return to the oven. Set a timer for 30 minutes. I will remove it when done and cool until tomorrow.
7. Day two directions. Cut into small squares and dust top with powdered sugar.

*To get lemon zest: run outside of the lemon over the micro plane or small side of the grater. Do not go down into the white of the lemon. Just use the yellow outside.*

*Juice your lemon by squeezing the halved lemon cut side up over a custard cup. You will need to add more lemon juice from the bottle to make ½ cup*