

The BEST Lemon Bars EVER

Yield: 20-25 squares

For the crust:

1 cup all-purpose flour
½ cup (1 stick) butter, softened
¼ cup powdered sugar

For the filling:

1 cup granulated sugar
2 tsp. grated lemon peel
2 tbsp. lemon juice
½ tsp. baking powder
¼ tsp. salt
2 large eggs

Additional powdered sugar for topping, if desired

Preheat oven to 350°F.

In a medium bowl, mix the flour, butter and powdered sugar until well combined. Press into an ungreased 8x8x2-in. or 9x9x2-in. baking pan, building up the edges about half an inch.

Bake the crust for 20 minutes.

Beat the filling ingredients with an electric mixer on HIGH speed for about 3 minutes or until the mixture is light and fluffy. Pour the mixture over the hot crust.

Bake for 25-30 minutes or until no indentation remains when the center is lightly touched. Cool in the pan on a wire rack. Dust with powdered sugar, if desired. Cut into 1½-2-in. bars.

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