

Lemon Bars

1 can sweetened condensed milk

2 Tbsp grated lemon peel (just do lemon zest from one lemon)

1/4 cup lemon juice

Mix in small bowl until thick and well blended.

Crust:

2 cups flour

1 cups sugar

3/4 cup butter

1/4 tsp salt

1/2 cup coconut

Chop butter into small pieces and mix with flour, sugar and salt - Just continue to use a fork until mixture is nice and crumbly; Reserve 1 1/2 cups for the top and pat the rest into a greased 9 x 13 pan. Spoon lemon mixture over crust. Add 1/2 cup coconut to reserved crumb mixture and sprinkle this on top of lemon mixture. Bake at 375 for about 25 minutes. Do not overbake! Cool, cut and enjoy!

Susan

You Go Girl!

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