

Lemon Curd Bars



OVEN - 350 degrees F

Grease an 8 x 8 - inch pan

Bake 20 minutes and then an additional 25 minutes

TIPS: I removed 6 teaspoons of sugar from the cup. I also used flaked unsweetened coconut and dried lemon peel.

<https://patriciaspatchwork.blogspot.com/2018/06/lemon-curd-bars.html>

Ingredients

- 1 cup flour
- ½ cup powdered sugar
- ½ cup butter, melted (1 stick)
- 1 cup sugar
- ½ teaspoon baking powder
- 2 slightly beaten eggs
- 2 tablespoons lemon juice
- 2 tablespoons grated lemon peel
- ½ cup flaked coconut

Preparation

1. Preheat oven to 350 degrees F. Grease an 8 x 8 - inch pan.
2. Sift together the flour and powdered sugar into a small mixing bowl.
3. Melt the butter and add it to the flour mixture. Stir with fork til well mixed.
4. Press dough in bottom of pan and bake 20 min.
5. Combine the sugar and baking powder in another small mixing bowl.
6. Add eggs, lemon juice, lemon peel, and coconut. Stir til well mixed.
7. Pour mixture over baked, warm crust.
8. Return to oven and cook 25 more minutes.
9. When cool, sprinkle with additional sifted powdered sugar.
10. Cut in squares to serve.