

Lemon Crumb Bars

from Itsy Bitsy Paper Blog

1 Package lemon or yellow cake mix (I used lemon)
½ Cup Butter or Margarine, softened
1 Egg
2 Cups finely crushed Saltine Crackers Crumbs
3 Egg yolks
1 can Sweetened Condensed Milk (NOT evaporated milk)
½ Cup Lemon Juice

Preheat oven to 350 degrees. Grease 15x10x1 inch baking sheet or use a silpat mat. In a large bowl, combine cake mix, butter and 1 egg; mix well (mixture will be crumbly). Stir in cracker crumbs. Reserve 2 Cups of the Crumb Mixture. Press remaining crumb mixture firmly on the bottom of prepared pan. Bake for 15 minutes.

Meanwhile, in a medium mixing bowl, combine egg yolks, Sweetened Condensed Milk and lemon juice; mix well. Spread evenly over baked crust.

Top with reserved crumb mixture. Bake for 20 minutes and cool. Cut into bars. Store covered in the refrigerator.