



Total Time: **1 hour 10 minutes**

Prep Time: **10 minutes**

Bake Time: **50 minutes**

Chill Time: **10 minutes**

## ingredients (Servings: 24 squares)

1 cup butter, softened

2 cups flour + 2 Tablespoons flour (save for use in crust)

1 cup confectioners' sugar + 2 Tablespoons confectioners' sugar (save for dusting)

4 eggs

2 cups granulated sugar

1/4 cup lemon juice

1 Tablespoon lemon zest

1

## directions

**step 1:** Preheat oven to 325 degrees F.

**step 2:** With an electric mixer beat together the butter, 2 cups of flour and 1 cup of confectioners' sugar until completely blended.

**step 3:** To form your crust, press the mixture into the bottom of your 13 x 9 x 2 inch pan, evenly covering the bottom. Bake for 20 minutes until light golden brown.

**step 4:** In a bowl combine eggs, 2 Tablespoons of flour, granulated sugar, lemon juice and lemon zest and whisk together.

**step 5:** Pour the mixture over crust and bake at 325 degrees F for 30 minutes, until set. (You will know it's ready to remove from the oven when the filling no longer jiggles.)

**step 6:** Remove the pan carefully from the oven, place it on a wire rack and let cool to room temperature.

**step 7:** Using a wire strainer, sprinkle the tops of the cooled lemon bars with the remaining 2 Tablespoons of confectioners' sugar.

**step 8:** Cut the bars into 24 pieces and enjoy.