

## LUSCIOUS LEMON BARS

*(Adapted from "Southern Living: Best Southern Desserts")*

Makes: About 2 dozen

2-1/4 cups all-purpose flour, divided  
1/2 cup powdered sugar  
1 cup cold butter, cut into pieces  
4 large eggs  
2 cups granulated sugar  
1 tsp lemon zest  
1/3 cup fresh lemon juice  
1/2 tsp baking powder



Powdered sugar

1. Adjust oven to 350°. Line bottom and sides of a 13"x9" pan with heavy-duty aluminum foil or parchment paper, allowing 2"-3" to extend over sides; lightly grease foil.
2. Stir together 2 cups flour and 1/2 cup powdered sugar. Cut in butter using a pastry blender or fork until crumbly. Press mixture into bottom of prepared pan.
3. Bake at 350° for 20-25 minutes or until lightly browned.
4. Meanwhile, whisk eggs in a large bowl until smooth; whisk in granulated sugar, lemon zest, and lemon juice. Stir together baking powder and remaining 1/4 cup flour, whisk into egg mixture. Pour mixture over hot baked crust.
5. Bake at 350° for 25 minutes or until filling is set. Let cool in pan on a wire rack 30 minutes. Lift from pan, using foil sides as handles. Cool completely on a wire rack (about 30 minutes). Remove foil, and cut into bars; sprinkle with powdered sugar.

Note: To make ahead, prepare as directed. Cover tightly, and freeze up to 1 month.