



Luscious Lemon Bars



INGREDIENTS

- 1 cup all-purpose Flour
- ½ cup butter or margarine, softened
- ¼ cup powdered sugar
- 1 cup granulated sugar
- 2 teaspoons grated lemon peel, if desired
- 2 tablespoons lemon juice
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 2 eggs
- Powdered sugar

INSTRUCTIONS

- Heat oven to 350°F.
- Mix flour, butter and powdered sugar. Press in ungreased square pan, 8x8x2 or 9x9x2 inches, building up ½-inch edges.
- Bake crust 20 minutes.
- Beat granulated sugar, lemon peel, lemon juice, baking powder, salt and eggs with electric mixer on high speed about 3 minutes or until light and fluffy. Pour over hot crust.
- Bake 25 to 30 minutes or until no indentation remains when touched lightly in center. Cool; dust with powdered sugar. Cut into about 1½-inch squares.



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