

Posted by Dr. Kobal, Nov.18, 2008

Served at our Thank You for Referring Luncheon:

Butter Lemon Bars (makes 48 bars)

Crust:

2 ½ cups flour

2/3 cup powdered sugar

1 ¼ cups butter, chilled and cut into small pieces

Filling:

5 eggs

2 ½ cups sugar

6 tablespoons lemon juice

½ cup flour

¾ teaspoon baking soda

1. Preheat oven to 350°
2. Prepare Crust: In a large bowl, combine flour, powdered sugar, and butter. Beat at low speed about one minute, then at medium speed until crumbly. Press dough into a greased 10x15x1 – inch jellyroll pan.
3. Bake for 15-20 minutes until crust is firm but not brown. Remove from oven.
4. Prepare filling: Combine eggs, sugar, and lemon juice in a small bowl. Mix the flour with the baking soda and add to egg mixture, beating at low speed until blended. Pour over hot baked crust.
5. Bake for 25 minutes or until set, light brown, and pulled away from edges. Let cool on rack, then sprinkle with additional powdered sugar. Cut diagonally or in small squares.