

Mary Ellen Wong's Lemon Bars Recipe

Crust Ingredients:

1/2 Cup Powder sugar

2 Cups Flour

2 Cubes cold butter, cut into slices.

- Pulse crust ingredients in a Cuisinart until combined and a ball of dough is formed.
- Break apart dough and put in bottom of a 9x13 pan lined with parchment paper or foil (sprayed with baking spray).
- Press together to form crust.
- Bake 350 for 20 minutes or until edges are golden brown.
- While baking, make the filling.

Filling Ingredients:

4 Eggs, beaten

2 C. Sugar

6 Tbsp. Lemon juice

1 tsp. Lemon zest

4 Tbsp. flour

- Mix until blended.
- Pour over hot crust, return to oven, and bake until set...20-25 minutes.
- Let cool, lift from pan, cut into squares.
- Enjoy!