

# Mom's Lemon Bars



## DESSERT

### **13x9 baker**

**Prep Time:** 15 minutes

**Cook Time:** 40

**Yield:** 10 servings

## CRUST INGREDIENTS

1 Cup Butter, Softened

½ Cup Sugar

2 Cups All-purpose Flour

4 Eggs

## FILLING INGREDIENTS

1-½ Cups Sugar

¼ Cup All-purpose Flour

2 Lemons, Juiced

## DIRECTIONS

1. In a 2 qt. bowl, blend together softened butter, 2 cups flour and ½ cup sugar. Press into the bottom of an ungreased 13x9 baker.
2. Bake at 350°F for 15 to 20 minutes, or until firm and golden.
3. In another bowl, whisk together the remaining 1½ cups sugar and ¼ cup flour. Whisk in the eggs and lemon juice. Pour over the baked crust.
4. Bake for an additional 20 minutes. The bars will firm up as they cool.
5. Once cooled, cut in to 2" squares and serve.