

# LEMON BARS

ANOTHER CLASSIC!

## CRUST

1 CUP FLOUR	250 mL
1/2 CUP BUTTER	125 mL
1/4 CUP SUGAR	60 mL
PINCH OF SALT	

## LEMON CUSTARD

1 CUP SUGAR	250 mL
2 TBSP. FLOUR	30 mL
1/4 TSP. BAKING POWDER	1 mL
RIND OF 1 LEMON, FINELY GRATED	
JUICE OF 1 LEMON, 3 TBSP. (45 mL)	
2 EGGS, BEATEN	

SPRINKLING OF ICING SUGAR

**TO MAKE CRUST:** CUT BUTTER INTO DRY INGREDIENTS AND PRESS INTO UNGREASED 9" (23 cm) SQUARE PAN. BAKE AT 350°F (180°C) FOR 20 MINUTES.

**TO MAKE CUSTARD:** BEAT ALL INGREDIENTS TOGETHER AND POUR OVER CRUST. BAKE AT 350°F (180°C) FOR 25 MINUTES. COOL AND SPRINKLE WITH ICING SUGAR. CUT INTO SQUARES.