



RECIPE NAME: Lemon Bars

FROM THE KITCHEN OF: Jane Giese '79

INGREDIENTS:

2 Cups Flour
1/2 Cup Powdered
Sugar
1/2 Lb. Butter
4 Eggs
2 Cups White Sugar
6 Tbsp. Lemon Juice
1/2 Tsp. Baking powder

INSTRUCTIONS:

Mix 2 cups flour with 1/2 cup of powdered sugar. Cut in 1/2 pound of butter.

Press into a glass 9X13 and up side a little for crust. Bake at preheated 325 degrees for 20-25 minutes.

Beat 4 eggs slightly. Whisk in 2 cups sugar and 6 TBSP Real Lemon. Fold in 4 TBSP Flour and 1/2 tsp Baking Powder.

Pour over the hot crust. Bake at 325 degrees for 20-25 minutes. Sprinkle with powdered sugar when cooled. Do not overbake.

