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▶▶▶ June 2015 ◀◀◀

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Lemon Bars

- 1 Cup butter
- 1/2 Cup confectioners sugar
- 2 Cups all-purpose flour
- 1/2 Tsp salt
- 4 Eggs, beaten until fluffy
- 2 Cups sugar
- 5 Tbsp lemon juice
- 2 Tbsp grated lemon rind
- Confectioners sugar for topping

Preheat oven to 300.

In a large bowl, cream together butter and confectioners sugar; then blend in flour and salt.

Press mixture down in a flat buttered cookie pan.

Bake at 300 for 20 minutes.

While crust is baking, in a medium bowl blend together eggs, sugar, lemon juice and rind.

Pour over crust.

Raise temperature to 350 and bake for an additional 15-20 minutes at 350. Remove from oven and let cool.

When cooled, sprinkle generously with additional powdered sugar.