

DRINKS & DESSERT

Grandma Livingston's Lemon Bars

Best. Lemon Bars. Ever. (Made even better by Dad. Dad's changes in parentheses.)

Crust:

1 cup butter
1/2 cup powdered sugar
2 1/3 cup flour
(1/2 teaspoon salt)

Lemon Curd:

4 (5) eggs
2 cups granulated sugar
1 (2) teaspoon(s) fresh lemon zest
6 (8) tablespoons lemon juice
1 teaspoon baking powder
3 tablespoons powdered sugar

Glaze (if desired):

lemon juice
powdered sugar
a little lemon zest

Preheat oven to 350°F.

To make crust, cream the powdered sugar and butter. Add 2 cups of the flour. Spread/press into a 9x13" Pyrex dish. Bake 20 minutes.

To make curd, beat eggs with sugar until thick. Add lemon zest, juice, and the remaining 1/3 cup flour. Blend. Pour over the baked crust 15-20 minutes.

Allow the bars to cool after baked. Sprinkle with powdered sugar OR drizzle with a little lemon glaze.

Yield: 1 pan makes about 24-28 squares.