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Elsie's Lemon Bars



Elsie's lemon bars Photo Susie Iventosch

and baking powder and mix well. Stir in lemon juice and zest. Pour over the cooled crust and bake at 300 degrees until set, about 25 minutes. Cool.

Before serving, dust the top of the cooled bars with powdered sugar and fresh lemon zest.

Crust

2 cups all-purpose flour
1/2 cup sugar
2 cubes unsalted sweet cream butter, cut into small pieces

Mix all in a large bowl until crumbly, using clean, cool fingertips or a pastry cutter to work butter into flour/sugar mixture. Pat into a greased 9x13 oblong pan. Bake at 300 degrees for 18-25 minutes, or until crust is lightly golden. Cool.

Filling

6 eggs, room temperature and slightly beaten
2 cups sugar
2 tablespoons all-purpose flour
1 teaspoon baking powder
1/2 cup fresh lemon juice (from Meyer lemons when in season)
Zest of 2 lemons

Mix eggs and sugar until well combined. Fold in flour and baking powder and mix well. Stir in lemon juice and zest. Pour over the cooled crust and bake at 300 degrees until set, about 25 minutes. Cool.

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