

LEMON BARS

Bottom Layer:

2 cups all-purpose flour

3/4 cup Icing (confectioner's) sugar

1 cup Hard margarine (or butter, softened, cut up (I used butter))

Combine flour and icing sugar in medium bowl. Cut in butter until mixture resembles fine crumbs. Press firmly in greased 9" x 13" (22 x 33 cm) pan. Bake in 350°F oven for about 20 minutes until golden. Remove from oven.

Top Layer:

4 large eggs

1/3 cup lemon juice

1 Tbsp. grated lemon peel

1-1/2 cups granulated sugar

1/4 cup all-purpose flour

1 tsp. baking powder

Icing sugar, for dusting

Beat eggs in large bowl until frothy. Add lemon juice and peel. Stir. Combine granulated sugar, flour and baking powder in small bowl. Add to egg mixture. Stir until just moistened. Spread evenly over bottom layer. Bake for about 25 minutes until set. Let stand in pan on wire rack for 5 minutes.

Dust evenly with icing sugar using sieve. Let stand until cool. Cut into bars.