



Lemon-Lime Bars

LIST of INGREDIENTS

CRUST:

- 1 cup butter, softened
- 1/2 cup confectioners' sugar
- 2 teaspoons grated lime zest
- 1-3/4 cups all-purpose flour
- 1/4 teaspoon salt

FILLING:

- 4 large eggs
- 1-1/2 cups sugar
- 1/4 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/3 cup lemon juice
- 2 teaspoons grated lemon zest
- Confectioners' sugar

the Method

Preheat oven to 350°. In a large bowl, cream butter and confectioners' sugar until light and fluffy. Beat in lime zest. Combine flour and salt; gradually add to creamed mixture and mix well.

Press into a greased 13x9-in. baking dish. Bake just until edges are lightly browned, 13-15 minutes.

Meanwhile, in another large bowl, beat eggs and sugar. Combine flour and baking powder. Gradually add to egg mixture. Stir in lemon juice and zest; beat until frothy. Pour over hot crust. Bake until light golden brown, 20-25 minutes. Cool on a wire rack. Dust with confectioners' sugar.

Cut into squares. Store in the refrigerator.

