



Name: Mel Incedere

Recipe Title: Melonade Bars

Recipe Ingredients:

- 1 cup butter, softened
- 2 tablespoons and 2 teaspoons white sugar
- 1 1/2 cup white sugar
- 2 cups all-purpose flour
- 4 eggs
- 2 Lemons, juiced (Cut one for decorative purposes)
- 1/4 cup all-purpose flour

Recipe Instructions:

1. Preheat oven to 350 degrees
2. Blend together softened butter, 2 cups flour and 1/2 cup sugar. Press into the bottom of pan.
3. Bake for 15 to 20 minutes in the preheated oven
4. In another bowl put together 1 1/2 cups sugar and 1/4 cup flour.
5. Whisk in the eggs and lemon juice.
6. Take pan out pour mixture over it.
7. Bake for an additional 20 minutes and when firm and done, cut into squares