

**SUGAR, SPICE, AND EVERYTHING NICE!**



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**Name:** Kate Lincoln

**Recipe Name:** Luscious Lemon Bars

**Recipe Ingredients:**

- 1 cup butter, softened (not melted)
- 2/3 cup white sugar
- 2 cups all-purpose flour
- 4 eggs
- 1 1/2 cups white sugar
- 1/4 cup all-purpose flour
- 3-4 lemons, juiced

**Recipe Instructions:**

1. Preheat the oven to 350 degrees F
2. In a bowl, mix together butter, 2 cups of flour and 1/2 cup of sugar.
3. Press mixture into a 9x13 pan lined with tin foil.
4. Bake for 18-25 until lightly brown with golden edges.
5. While the crust is baking, whisk the remaining sugar, and flour together. Add the eggs and lemon juice. Add the 4th lemon if you like a little more sourness.
6. Pour the mix over the baked crust and bake for an additional 20 minutes or until the center is no longer wobbly.
7. Let cool for about an hour. Once cool, sift powdered sugar over the bars and cut into desired serving size.
9. Enjoy!