

Sweet Lemon Bars

- 1 cup flour
- 1/2 cup butter
- 1/2 cup powdered sugar, plus extra for sprinkling on top of bars
- 2 eggs
- 1 cup sugar
- 1/4 tsp. salt
- 2 tsp. grated lemon rind
- 2 Tbsp. lemon juice
- 1 3 oz pkg cream cheese, softened



Preheat oven to 350. Grease 8" square baking dish. Mix flour, butter, and $\frac{1}{2}$ cup powdered sugar together using hand mixer until fine crumbs form.

Press crumbs evenly into bottom of baking dish. Bake until crust is lightly browned, about 15 min. Meanwhile, beat eggs, sugar, and salt until light and fluffy. Add lemon rind and lemon juice. Blend in cream cheese. Pour over baked crust. Return to oven and bake until firm in the center when touched, about 25 minutes longer. Cool to room temperature; sift powdered sugar over top. Cut into 9 squares and cut each of the squares in half diagonally to make triangles. Serve or store in refrigerator. Makes 18 triangles.

Recipe adapted from an Easy to Bake Easy to Make recipe card

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