

Zesty Lemon Bar Filling

www.legourmet.tv

Lemon Bar Filling

Ingredients:

4 eggs

1 1/2 cup sugar

2 tbl lemon rind

1/2 cup lemon juice

1/4 all purpose flour

1 tsp baking powder

1 tbl icing sugar

1 pre-prepared cookie style crust in a 9X13 pan. Try Shortbread Style Crust found at legourmet.tv

Method:

Preheat oven to 325°F.

In bowl beat eggs. Add sugar and beat until pale and thickened. Add flour, baking powder, lemon juice and lemon rind. Blend until smooth.

Pour filling over pre-prepared cookie crust.

Place in oven and bake until filling is set, approximately 25 to 30 minutes.

Remove from oven. Set pan on cooling rack and let completely cool.

Dust with icing sugar then cut into bars.

Removed from pan and stored in air tight container with waxed paper in between layers these bars can be stored in refrigerator for 4 days or frozen for up to 1 month.