

Lemon Pie Bars

- 2 ¼ cups all-purpose flour
- ½ cup confectioners' sugar
- 1 cup butter, softened
- 4 eggs
- 1 ½ cups white sugar
- ½ cup lemon juice
- 1 tablespoon lemon zest

Preheat oven to 350.

Mix 2 cups of flour and confectioner's sugar together.

Cut in the butter or margarine.

Mix well until the dough resembles pie dough consistency.

Press the dough into a 9x13 inch baking pan.

Bake 15 to 20 minutes or until golden brown.

Beat together eggs, sugar, 4 tablespoons flour, lemon juice and lemon rind for at least 1 minute.

Pour the mixture over the baked crust.

Bake the bars another 20 minutes, or until the lemon topping has set.

Sprinkle with confectioner's sugar when cooled.