

Halle Recipes

Lemon Bars

by Cristeen Halle

SERVES

9x13 pan

Ingredients

- 1 Cup- Butter
- 1/2 Cup- Powder Sugar
- 2 Cup- Flour
- 1/2 tsp-Salt
- 4- eggs
- 2 Cups- Sugar
- 5 Tbs- Lemon Juice
- 2 Tbs- Lemon Rind (if you have it)

Method

1. Preheat oven to 300 Degrees. Cream together, 1 Cup- Butter, 1/2 Cup- Powder Sugar, 2 Cup- Flour, 1/2 tsp-Salt. Press mixture down in greased 9x13 pan. Bake 20 min.
2. While crust is baking blend together, 4- eggs, 2 Cups- Sugar, 5 Tbs- Lemon Juice. Pour over crust, 2 Tbs- Lemon Rind (if you have it). Pour over crust.
3. Raise temp to 350 degrees and bake for an additional 15-20 minutes. remove from oven and let cool.
4. When cooled sprinkle top with powdered sugar. Cut into bars.

