

Sheila's Lemon Bars

Makes One 9" x 13" Pan

Ingredients:

Crust:

1 c butter, cut up into 1" cubes

½ c icing sugar

2 c flour

Filling:

4 eggs (free range give the best colour)

1½ c sugar

¼ c flour

1 t baking powder

½ c freshly squeezed lemon juice (or from a bottle in a pinch)

pinch of salt

Directions:

Preheat the oven to 350°

Pulse the crust ingredients in a processor until no piece of butter is larger than a pea.

Or do it in the pan, as Sheila does, and break the butter into the flour with your fingers (no need to grease the pan either way).

Spread the processed (or finger blended) crust ingredients into the pan, pressing down with your hands.

Bake for 10 minutes.

While the crust bakes, mix up the filling.

Using the same processor bowl (no need to clean it between doing the crust and the filling), beat the eggs, and then add in the sugar, flour, baking powder, lemon juice, and salt.

Process until completely combined (or just whisk them all together in a bowl).

Pour into a spouted bowl or measuring cup.

Remove the crust from the oven when ready, it should be just tinged with colour.

Gently pour the filling over the crust.

Return to the oven and continue to bake for another 25 minutes longer.

Let cool on a rack, then chill.

Cut into squares. Store in a covered container in the fridge for up to 5 days.

Plate the squares, and then dust with icing sugar using a sieve. Hold the sieve about 10 – 12 inches above the bars so you get a dusting of sugar instead of clumps.