

Lemon Bars

Servings: 24

INGREDIENTS

- 1/2 t salt
- 6 T powdered sugar
- 1 1/2 c + 2 T flour
- 2 oz Rykoff Sexton™ Meyer lemon juice
- 1 lb sugar
- 1/2 lb butter
- 4 oz lemon zest
- 4 ea eggs

PREPARATION

Remove zest from 2 lemons and chop finely. Soften butter. Remove zest from 2 limes. Blend butter with sugar, 2 cups flour and salt to make the dough.

Press dough into bottom 9 x 13 pan. Bake at 350°F convection for 20 minutes.

Combine eggs, lemon juice, lemon zest and granulated sugar and blend thoroughly. Pour over crust and return to 350°F convection for 20 minutes until center of filling is set. When cool, cover top with powdered sugar. Cut into rectangles 1 inch wide by 2 inches long.

