# Rita’s Lemon Bars

NIBBLEDISH CONTRIBUTOR

## Ingredients

1 cup butter, at room temperature
1/2 cup powdered sugar
2 cups flour
Filling
4 eggs
2 cups sugar
6 tablespoons fresh lemon juice
1 teaspoon grated lemon rind
1 teaspoon baking powder
1/2 cup flour
3 tablespoons powdered sugar (to sift on top)

## Instructions

Lightly grease a 9 x 13 pan – glass is best so you can see how the crust in browning. Soften butter by leaving it out at room temperature for about an hour. Cream the butter with the powdered sugar using a fork. Incorporate 2 cups of flour until just blended. (This is done by hand - do not use a mixer).

Press the dough evenly onto the bottom of the pan to make the crust, pressing it up the side of the pan about an inch. Bake the crust at 350 degrees for 15 - 20 minutes, until lightly browned. Keep an eye on it.

While crust bakes, beat eggs with a whisk until airy. Gradually add sugar, lemon peel, juice, flour and baking powder. Beat by hand until thoroughly blended.
Pour mixture over hot crust and cook for 20 - 25 minutes, until it no longer jiggles and a toothpick comes out clean. Keep an eye on it - don't let it get too brown.

Cool on a wire rack. Dust lightly with powdered sugar and cut into bars. Watch them disappear.