



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Mom's Lemon Bars

Crust:

2 sticks Parkay margarine
2 cups all purpose flour
½ cup powdered sugar

Filling:

4 beaten eggs
2 cups granulated sugar
4 tablespoons flour
¼ cup lemon juice
1 Tablespoon finely grated lemon peel
Powdered sugar for sprinkling

Preheat your oven to 325 degrees.

Blend butter, 2 cups flour and 1/2 cup confectioners' sugar.
Pat into ungreased 13x9x2-inch pan.
Bake for 18 to 20 minutes.

For filling:

Blend together the eggs, sugar, 4 tablespoons flour, lemon juice, and the lemon peel.
Pour over first layer. Return to oven and bake at 325 degrees for 20 minutes.
Loosen around edges, cut into bars and sift confectioners' sugar over the top while warm.