

Glazed Lemon Bars

- 1 Cup All Purpose Flour
- 1/4 Cup Icing Sugar
- 1/4 Tsp. Salt
- 1/2 Cup Shortening

- Preheat oven to 325 F (165 C)
- Combine flour, sugar and salt.
- Cut in shortening until mixture resembles crumbs.
- Press into 9" x 9" pan.
- Bake at 325 F (165 C) for 12 - 15 minutes or until lightly browned.

Filling:

- 2 Cup White Sugar
- 1/4 Cup All Purpose Flour
- 1 Tsp. Baking Powder
- 1/4 Tsp. Salt
- 4 Eggs - slightly beaten
- 1/4 Cup Lemon Juice
- 2 Tsp. Grated Lemon peel

- Combine sugar, flour, baking powder and salt.
- Add eggs, lemon juice and peel. Mix thoroughly.
- Pour filling over baked crust.
- Return to oven and bake at 325 F (165 C) for 25 minutes or until lightly golden.
- Cool before adding glaze.

- 1/2 Cup Icing Sugar
- 2 Tbsp Lemon Juice
- 1 Tbsp Shortening

- Combine sugar, juice and shortening.
- Glaze cooled lemon squares.
- Cut into squares.

Yield: 36 - 1 1/2" x 1 1/2" squares.