



LEMON BARS

Ingredients

- **For the shortbread crust:**
- 1 cup all-purpose flour
- 1/2 cup margarine or unsalted butter at room temperature
- 1/4 cup confectioners' sugar
- 1/4 teaspoon vanilla extract
- 1/4 teaspoon salt

- **For the lemon layer:**
- 2 large eggs
- 1 large egg yolk
- 1 cup white sugar
- 2 tablespoons all-purpose flour
- 1/4 cup freshly squeezed lemon juice
- 1 tablespoon freshly grated lemon zest

Directions

1. Place an oven rack into middle position in oven and preheat oven to 350 degrees F. Lightly oil a square baking pan.
2. Place 1 cup flour and margarine in a mixing bowl and mash with a fork until thoroughly combined. Mix in 1/4 cup confectioners' sugar, vanilla extract, and salt; mash mixture together until mixture looks like a slightly crumbly cookie dough.
3. Press dough into bottom of prepared baking pan.
4. Bake crust on center rack in the preheated oven until crust edges are barely golden brown, 22 minutes.
5. Beat 2 eggs and 1 egg yolk together in a bowl; whisk in white sugar and 2 tablespoons flour until smooth. Add lemon juice and lemon zest; whisk for 2 minutes. Pour lemon custard over the baked crust.
6. Bake on center rack until lemon custard is set and top has a thin white sugary crust, 25 minutes. Let cool completely before cutting into bars. Dip knife into very hot water, run around the edge, and cut into 16 squares. Dust cookies lightly with confectioners' sugar.