Luscious Lemon Bars (actual name from Grandma’s Kitchen)

preparation time: 15min
baking time: 35 to 40min
makes 9 x 13” pan or ~3 dozen bars

Ingredients
2 cups all-purpose flour
1 cup butter (chilled slightly)
½ cup and 4 Tblsp confectioners’ sugar (powdered sugar)
4 teaspoons grated lemon zest (6-8 medium lemons)
⅛ teaspoon salt
1 cup granulated sugar
3 large eggs
1/3 cup fresh lemon juice (5-6 medium lemons)

1. Preheat oven to 350°F. Lightly grease 13 x 9-inch baking pan; set aside. Place flour, butter, ½ cup confectioners’ sugar, 1 teaspoon lemon zest and the salt in bowl of food processor. Process until mixture forms coarse crumbs. (A pastry blender or knife can also be used to cut the butter into the flour, sugar, etc.)
2. Press the crumb mixture evenly into prepared baking pan. Bake until golden, about 18 to 20 minutes.
3. Beat granulated sugar, eggs, lemon juice, and remaining lemon zest in a medium bowl with a whisk or electric mixer set a medium speed until the ingredients are well blended.
4. Pour mixture evenly over warm crust. Return to oven; bake until center is set and the edges are golden, about 18 to 20 minutes. Remove pan to wire rack; cool completely.
5. Sprinkle sifted confectioners’ sugar over top. Cut into 2 x 1” bars.
6. Store lemon bars tightly covered at room temperature.

Enjoy!