

## Lemon Bars

<http://userealbutter.com/2007/08/10/lemon-bars-recipe/>

*a recipe from a bed and breakfast in Vermont*

8 oz. (2 sticks) unsalted butter, softened  
1/4 tsp salt  
1/2 cup confectioner's sugar  
2 cups flour  
4 eggs, slightly beaten  
1 tbsp grated lemon peel  
5 tbsps lemon juice  
2 cups sugar  
1/4 cup flour  
additional confectioner's sugar

Mix butter, salt, 1/2 cup confectioner's sugar, and 2 cups flour until soft crumbs form. You can use a pastry cutter or a mixer. The recipe actually says to press this into 9×13-inch baking pan (or halve the recipe into an 8×8-inch pan), but I wadded it into a ball and then pressed the dough into the pan. I think the recipe's instructions are better for a crisper cookie. Bake at 350°F for 15-20 minutes until done. Remove from heat. Beat the eggs in a bowl and then add the sugar, 1/4 cup flour, lemon juice, lemon peel and mix until smooth. Pour batter onto crust and bake for 25 minutes at 325°F until firm. Remove and let cool. Dust with confectioner's sugar and serve. I never dust because I always forget.