

Meyer Lemon Bars Recipe

From PositivelyStacey.com

INGREDIENTS:

- 1 cup softened butter
- 1/2 granulated sugar
- 2 cups flour
- 4 whole eggs
- 1 1/2 cups granulated sugar
- 1/4 cup flour
- Juice of 2 Meyer lemons

DIRECTIONS

1. Preheat oven to 350 degrees
2. Blend together softened butter, cup cups flour, and 1/2 cup sugar
3. Press into the bottom of an ungreased 9 x 13 inch pan.
4. Bake for 20 – 22 minutes in the preheated oven, or until firm and golden.
5. Let bottom layer cool while you prepare the lemon topping.
6. In a clean bowl, whisk together 1 1/2 cps sugar with 1/4 cup flour.
Whisk in eggs one at a time until mixed well. Whisk in lemon juice.
7. Pour over bottom layer.
8. Bake for an additional 20 minutes in preheated oven. Bars firm as they cool.
9. Chill and then slice into squares to serve.

