THE J.M. SMUCKER Co

Lemon Bars

Prep Time	Cook Time	Serves	Difficulty
15 mins	50 mins	36	N/A

Ingredients

- **Base:**
- 2 cups (500 mL) **Five Roses®** All Purpose Bleached White Flour

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- 1/2 cup (125 mL) icing sugar, sifted
- 3/4 cup (175 mL) butter
- **Filling:**
- 4 eggs
- 2 cups (500 mL) sugar
- 1/3 cup (75 mL) lemon juice
- 1/4 cup (50 mL) **Five Roses®** All Purpose Bleached White Flour
- 1 tsp (5 mL) baking powder
- icing sugar, sifted (optional)

Directions

Step 1:

Base: Preheat oven to 325°F (160°C). Grease and line a 13” x 9” baking dish with parchment paper, overlapping 2 sides for easy removal.

Step 2:

Combine flour and icing sugar in large mixing bowl. Stir well to blend.

Step 3:

Cut in butter with pastry blender or 2 knives until mixture is crumbly. Press into prepared pan.

Step 4:

Bake in preheated oven for 15-20 minutes or until lightly browned.

Step 5:

Filling: Beat eggs, sugar, lemon juice, flour and baking powder together in a large bowl, until smooth and light. Pour over partially baked crust.

Step 6:

Bake in preheated oven 25-30 minutes or until set and golden. Cool. Before serving sprinkle with icing sugar, if desired, and cut in bars.

Images

