



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
- All Purpose Bleached White Flour
- 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

