

Lemon Bars (from Nitty Gritty's Cookies)

Crust:

2 cups flour
1/2 cup powdered sugar
1 cup butter, chilled

Topping:

4 eggs
1 - 1 1/2 cups sugar (depending upon desired tartness)
1/4 cup flour
6 tablespoons lemon juice
2 tablespoons grated lemon peel
1 teaspoon baking powder
1/2 teaspoon salt
powdered sugar

For Crust, mix together flour, sugar and butter until crumbly. Pat into bottom and 1/4 inch up the sides of a buttered 9 x 13 inch baking pan. Bake in a 350 degree oven for 15 to 20 minutes, or until lightly browned. Meanwhile, prepare Topping: beat eggs slightly. In a separate bowl stir together sugar and flour. Add to eggs. Beat well. Add lemon juice, peel, baking powder and salt. Beat until smooth. Pour over baked crust. Return to oven and bake 25 to 30 minutes longer, or until just set. Sprinkle with powdered sugar while still hot. Cool and cut into bars. Makes about 4 dozen.