



Amish Lemon Bars

A pretty, sweet-tart treat to share with friends!

Crust:

2 c. flour
1/2 c. powdered sugar

1 c. butter or butter-flavored shortening

Filling:

1 3/4 c. sugar
1/2 tsp. baking powder
1/2 c. lemon juice

4 tbsp. flour
4 eggs, slightly beaten

Directions:

Cut crust ingredients with pastry blender (or fork).
Press into the bottom and halfway up the sides of a 9 x 13-inch pan.
Bake crust at 350 degrees for 25 minutes.
While it's baking, mix the filling ingredients until well blended.
Pour filling over the baked crust and bake another 25 minutes.
When cool, sift powdered sugar over the top.

Since we were bringing this to a gathering, my daughter thought up the simple idea of serving them in cupcake holders to make them easier (and neater!) to eat.

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