Lemon Bars

INGREDIENTS

CRUST

2 cups flour

1 cup butter, softened

½ cup powdered sugar

FILLING

4 eggs

2 cups sugar

4 tablespoons flour

6 tablespoons lemon juice

DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Grease and flour a 9x13 pan.
3. Using a pastry blender, mix crust ingredients.
4. Pat into prepared pan and bake for 15 minutes.
5. As crust is baking, mix filling ingredients.
6. After crust has baked, pour filling over warm crust and continue baking for 25 minutes.
7. Sift powder sugar over the lemon bars.
8. Cut into squares and enjoy.