



Lemon Bars

Recipe courtesy of UConn Dining Services | dining.uconn.edu/recipes

For the Crust

1 cup butter, softened
2 cups all-purpose flour
½ cup white sugar

Preheat oven to 350 degrees. In a medium bowl, blend together the butter, flour, and sugar. Press into the bottom of an ungreased 9x13 pan and bake until golden, about 15-20 minutes. Remove and set aside to rest.

For the Filling

1 ½ cups white sugar
¼ cup all-purpose flour
4 eggs
Juice of 2 lemons

In medium bowl, whisk together the sugar and flour. Whisk in the eggs and lemon juice, then pour over the baked crust. Place back in the oven for 20-25 minutes. Remove from oven and let the bars cool and firm up. Cut into 2-inch squares and serve.