



# Lemon Bars

Recipe courtesy of UConn Dining Services | [dining.uconn.edu/recipes](https://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.