

Lemon Bar

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Ingredients:

CRUST:

1 cup of flour.

¼ cup of powdered sugar.

½ cup of butter.

FILLING:

1 lemon, for juice and rind.

1 medium egg, beaten.

1 cup of sugar.

¼ cup of flour.

½ teaspoon of baking powder.

Directions:

Preheat your oven to 350°F (175°C).

Mix together the crust ingredients and form into a pie crust shape in a suitably sized tart pan.

Bake for 15 minutes.

For the filling, beat the egg, and juice and rind the lemon.

Mix the filling ingredients thoroughly, and pour into the baked pie crust.

Bake for another 20 minutes.

Serve as desired.