

**LEMON BARS**  
**BY MAGGIE WHYTE**

Ingredients

Crust:

1 cup Margarine/Butter  
1/2 cup powdered sugar  
2 cups flour  
Pinch of salt  
Dash of lemon zest

Filling:

6 eggs, beaten  
3 cups sugar  
6 Tablespoons flour  
1/2 cup lemon juice  
1 lemon rind grated

Preparation

Cream margarine/butter, sugar, flour, salt, and lemon zest. Pat mixture into a 9x12 inch baking pan. Bake 10-15 minutes at 180 C until lightly golden.

Mix together filling ingredients and spread over crust. Bake 30-45 minutes at 180 C until semi-set. Cover with aluminium foil if using a small oven or fear of burning surface. Watch closely.

Dust with powdered sugar. Allow to rest a little while to finish cooking.

Cut into squares and enjoy :)