

Recipe

LEMON BARS DELUXE

FROM THE PASTRY CASE OF REBECCA AT GOOD FOR THE SOUL BAKERY

"Keep your words sweet and soft—just in case you have to eat them," Rebecca always says. The town's friendly baker and mother of three -with a baby on the way- does just that!

Ingredients:

CRUST:

- 2 cups all-purpose flour
- ½ cup powdered (confectioners') sugar
- 1 cup butter or margarine

TOPPING:

- 4 eggs
- 2 cups granulated sugar
- ½ cup lemon juice
- ¼ cup all-purpose flour
- ½ teaspoon baking powder

Directions:

CRUST:

1. Preheat oven to 325 degrees F.
2. Mix together flour and powdered sugar.
3. Cut in butter or margarine until mixture clings together.
4. Press into bottom of 13x9x2 glass baking dish.
5. Bake for 20-25 minutes or until light brown.

TOPPING:

1. Beat together eggs, granulated sugar and lemon juice.
2. In a separate bowl, mix together flour and baking powder, then stir into egg mixture.
3. Pour mixture over baked crust. Then bake for 20-25 minutes longer.
4. Once cooled, sprinkle with additional powdered sugar.
5. Cut into bars.

THE Sisters OF Sugarcreek

BOOK EXCERPT

from THE SISTERS OF SUGARCREEK

"I'm not sure what kind of treats you came in for. But since it's Saturday and nearly closing time, I have some lemon squares you can have for free. Oh, and some caramel chocolate bars too. Otherwise they'll go bad before Monday comes around."



www.cathyliggett.com/the-sisters-of-sugarcreek