



**For the Shortbread Crust:**

**3/4 cup unsalted butter softened**

**1/2 cup sugar**

**2 cups all-purpose flour**

**For the Lemon Topping:**

**4 large eggs**

**1 1/4 cups sugar**

**2 tablespoons lemon zest**

**1/2 cup lemon juice**

**1/4 cup all-purpose flour**

**1 teaspoon baking powder**

**1 tablespoon confectioners' sugar**

For the Shortbread Crust:

In a bowl mix together unsalted butter, sugar, and all-purpose flour until blended into a dough.

Line a 13x9-inch metal baking pan with parchment paper. Press the dough evenly into the bottom of the baking pan.

Bake the crust in a 325°F oven for 25 minutes or until golden brown. Let cool in the pan on a wire rack.

For the Lemon Topping:

In a mixer add eggs and sugar. Beat until pale and thickened.

Add the lemon zest, lemon juice, all-purpose flour, and baking powder. Mix until just combined.

Pour the topping over the crust.

Bake in a 325°F oven for 30 minutes or until the topping is set. Let cool completely in the pan on a wire rack.

Once the lemon bars are cool you can dust the top with icing sugar if desired.

Cut into bars.

Serve