

Sunburst Lemon Bars

INGREDIENTS

Crust

2 cups all-purpose flour
1/2 cup powdered sugar
1 cup butter, softened

Filling

4 eggs
2 cups granulated sugar
1/4 cup all-purpose flour
1 teaspoon baking powder
6 Tbsp lemon juice

Glaze

1 cup powdered sugar
2 to 3 tablespoons lemon juice

DIRECTIONS

Heat oven to 350°F. In large bowl with electric mixer, beat crust ingredients on low speed until crumbly. Press mixture evenly in bottom of ungreased 13x9-inch pan. Bake 20 minutes or until light golden brown.

Meanwhile, in large bowl with wire whisk, lightly beat eggs. Beat in remaining filling ingredients except lemon juice until well blended. Beat in 6 Tbsp lemon juice.

Remove partially baked crust from oven. Pour filling evenly over warm base.

Return to oven; bake 25 to 30 minutes longer or until top is light golden brown.

Cool completely, about 1 hour.

In small bowl, mix 1 cup powdered sugar and enough lemon juice for desired spreading consistency until smooth. Spread glaze over cooled bars. Cut into bars.