

RECIPE

Knieval Lemon Bars



Ready in **1 hour**

Serves **lots of Knievels or extended family members**

3. Pour mixture over the prepared crust and return to the oven for 20-30 minutes until the edges are just beginning to brown. Cool and dust with powdered sugar for a tangy, puckery treat!

Ingredients

For the crust:

- 2 cups flour
- 1 cup shortening (such as Crisco)
- 1/2 cup powdered sugar, plus more for dusting
- A pinch of salt

For the filling:

- 4 eggs
- 2 cups sugar
- 6 TBS lemon juice (from the two lemons, plus more if you need it)
- 2 TBS lemon zest (from two lemons)
- 4 TBS flour
- 1/2 tsp lemon extract

Preparation

1. Preheat the oven to 350. Combine the flour, shortening, powdered sugar, and salt using a food processor, pastry cutter or fork. Press into a 9x13 and bake for 15 minutes.
2. In the meantime, whisk the eggs, sugar, lemon juice, zest, extract, and flour together.

