

# LEMON BARS AND TARTS

## INGREDIENTS

### *CRUST*

1 stick butter  
1 cup all-purpose flour  
1/4 cup confectioners' sugar  
2 tablespoons lemon zest (optional)

### *LEMON TOPPING*

2 eggs  
1 cup sugar  
3 tablespoons freshly squeezed lemon juice  
2 tablespoons all-purpose flour  
1 pinch of salt

## DIRECTIONS

Preheat oven to 350-degrees.

Cut the butter into the flour and confectioners' sugar, add lemon zest (optional) and press into a baking dish or individual tart tins. Bake for 20-minutes or until light, golden brown.

Combine the topping ingredients. Pour topping over baked crust and pop into the oven for another 20-25 minutes. Remove from oven and lightly sprinkle confectioners' sugar across the top.



*Recipe courtesy: [www.celebrate-creativity.com](http://www.celebrate-creativity.com). Recipe adapted from King Arthur Flour recipe.*