

LUDLOW

Good!

LEMON BARS

2 C. FLOUR

1/2 C. POWDERED SUGAR

1 C. OLEO, SOFTENED

4 EGGS, BEATEN

2 C. SUGAR

1/3 C. LEMON JUICE

1/4 C. FLOUR

1/2 TSP. B. POWDER.

SIFT FLOUR & POWDERED SUGAR, CUT IN OLEO
w/ PASTRY BLENDER. PRESS INTO GREASED 9x13 PAN.
BAKE AT 350° FOR 25-30 MINS. UNTIL LIGHTLY
BROWNED. COMBINE EGGS, SUGAR & LEMON JUICE,
BEAT WELL. MIX FLOUR & B. POWDER. ADD TO
EGG MIXTURE. POUR OVER BAKED CRUST, BAKE
AT 350° FOR 25-30 MINS. OR UNTIL LIGHTLY BROWNED.
SPRINKLE w/ POWDERED SUGAR WHEN COOK. CUT INTO BARS.
RUN KNIFE AROUND EDGE AS SOON AS IT COMES OUT
OF OVEN.