



## Gramma Rhetta's Lemon Bars

Courtesy of Dana at The Kitchen Witch ([thekitchwitch.blogspot.com](http://thekitchwitch.blogspot.com))

BAH Note: I feel like I let Dana down with my attempt to make these. Because I'm sure that the Lemon Bars that came out of her Gramma's kitchen were much prettier to look at than mine. I struggled to get them out of the pan despite having lined it with foil 'slings'. But while mine might not be much to look at, they taste damn good. The shortbread base is rich and buttery and the lemon filling balances sweet and tart beautifully.

When I mentioned to Dana that I had issues removing these treats from the pan, she said "I usually grease the pan, line it with parchment paper, and then grease the parchment. When the bars are cool, I lift the parchment out of the pan and the bars come out with it." You should probably do that instead of trying to pry shortbread and lemony goodness out of a cake pan. Your knives, spatulas, cake pan, and nerves will all thank you.

Crust:

- 1/2 cup butter
- 1/4 cup powdered sugar
- 1 cup flour

Combine and press into a 8x8-inch square baking pan. Bake at 350 degrees for 15 minutes.

Meanwhile, make the filling:

- 3/4 cup sugar
- 2 eggs
- 1/4 cup freshly squeezed lemon juice
- 1 tablespoon grated lemon zest
- 2 teaspoons flour
- 1/2 teaspoon baking powder

Sift together the sugar, baking powder and flour. Add 2 beaten eggs, lemon juice and lemon zest. Pour over baked crust and bake 25 minutes. Cool. Dust top with powdered sugar, cut into squares, freeze and sneak several throughout the day.