Luscious Lemon Bars

Ingredients for Crust: 1/2 cup butter, softened 1/2 teaspoon salt 1/4 cup sugar 1 cup flour 1 teaspoon lemon zest

Ingredients for Filling:
1/3 cup fresh lemon juice (approximately 2 lemons)
1 tablespoon lemon zest
1/4 cup flour
3 eggs, slightly beaten
1 cup sugar

Directions:

Line an 8 by 8 pan with parchment paper. Combine all the crust ingredients and mix well. Press into the pan, working to spread evenly. Bake for approximately 16 minutes in a 325 degrees F oven.

For the filling, mix all the filling ingredients with a whisk in a large bowl. Pour the filling into the crust. Bake for 24 to 28 minutes. Remove from the oven and dust with powdered sugar if desired. Cool before serving.

