

## **Greenwillow's Lemon Bars**

1/2 cup of softened Butter  
3/4 cup of Pastry Flour  
2 large Eggs  
3 TBS of Lemon Zest or Peel  
4 TBS of Lemon Juice  
3/4 cup of Sugar  
1/4 tsp of Salt

### **Lemon Glaze**

*Whisk together*  
4 TBS of Lemon Juice  
3 TBS of Lemon Zest or Peel  
1 cup of Powdered Sugar



*Preheat oven to 350 degrees. Combine Butter, Flour, Sugar, and Salt. Beat separately the Eggs and Lemon ingredients, then combine with the flour mixture, and beat for 2 minutes. Pour into an 8x8 inch greased baking pan and bake for 20-25 minutes, until golden around the edges. Allow to cool completely, and then spread the glaze over it. Let glaze set before cutting.*