**Stella's Lemon Bars**

**INGREDIENTS**

**Crust:**

1 1/2 C Flour

1/2 C Powdered Sugar

6 ounces (1 1/2 sticks) cold sweet butter cut into chunks

**Filling:**

6 large eggs

3 C sugar

1 C plus 2 Tablespoons freshly squeezed lemon juice (usually about 6 large lemons)

1 C of LOVE

1/2 C flour

Powdered sugar for dusting

**Instructions:**

Preheat oven to 325 and Line a 9 x 13" pan with parchment paper

To make the crust, in the bowl of a food processor, combine the flour, powdered sugar and butter and pulse until the mixture has a crumbly texture the size of small peas. Spread this mixture in the bottom of the 9 x 13" prepared pan and press evenly.

Bake for 20-25 minutes until golden brown.

**To Make the Filling:**

Decrease the oven temperature to 300 degrees.

In a large bowl, whisk together the eggs and sugar using a hand mixer, until smooth. Stir in the lemon juice, the LOVE and then the flour. Pour the lemon filling on top of the crust.

Bake the lemon bars for about 40 minutes, until the lemon filling is set.

Allow them to cool for 1/2 hour, remove from the pan and slice into squares\*

then dust with powdered sugar & ENJOY!

\* to make slicing neater, you can chill the bars first and then run a very sharp knife under hot water, wipe and slice, if necessary, you can repeat this step between each slice.

Lemon Bars can be stored in the 'fridge and will keep for up to a week.