



## Recipes



*A flaky crust with a tart lemon filling.*

### **Lemon Bars**

*Makes 1/2 sheet tray*

#### **Crust:**

12 oz. butter OR margarine, softened  
15-1/2 oz. all-purpose flour  
5-1/2 oz. Argo® Corn Starch  
5-1/2 oz. powdered sugar

#### **Filling:**

1 lb., 7 oz. granulated sugar  
1-3/4 oz. Argo® Corn Starch  
1 tsp. Argo® Baking Powder  
1 lb. fresh OR thawed frozen whole eggs  
6 fl. oz. lemon juice  
Powdered sugar for garnishing

Preheat oven to 325°F.

Combine butter, flour, corn starch and powdered sugar with mixer and flat paddle on low speed, until well mixed. Spray sheet tray with cooking spray. Spread or pat crust out to an even thickness. Bake 18 to 22 minutes or until lightly browned.

Mix sugar, corn starch and baking powder with mixer and flat paddle until blended. Add eggs and lemon juice and beat until well mixed. Pour into hot crust.

Bake for 20 to 25 minutes or until center seems set. Cool completely before cutting into bars. Sprinkle with additional powdered sugar before serving.