

# Florida Lemon Bars

*Need a taste of sunshine? Sink your teeth into summertime with our simple and delicious take on lemon bars! This classic dessert is sure to impress, and it's so easy to make.*

## Ingredients

### For Crust:

- 1 cup butter, softened
- 1/2 cup sugar
- 2 cups all-purpose flour

### For Lemon Filling:

- 4 eggs
- 1 1/2 cups sugar
- 1/4 cup all-purpose flour
- 2 lemons, juiced
- 1 tablespoon lemon zest

### For serving:

- Confectioner's sugar



## Steps

1. Preheat oven to 350° F. To make the crust, combine butter, 2 cups flour, and 1/2 cup sugar in a large bowl and blend until combined. Press dough into an ungreased 8-inch x 8-inch baking pan. Prick all over with a fork and bake for 20 minutes or until firm.
2. While crust bakes, make lemon filling. In a large bowl, whisk eggs, 1 1/2 cups sugar, 1/4 cup flour, freshly squeezed lemon juice, and lemon zest.
3. Remove crust from oven and pour in lemon filling. Return lemon bars to oven and bake 25-30 minutes, removing before they turn golden brown. Cool completely to room temperature in pan.
4. Refrigerate until filling is firm, minimum 2 hours. To serve, sprinkle with confectioner's sugar.