



Mina's Lemon Bars

Nonstick baking spray or softened butter, for the pan

2 cups all-purpose flour

1/2 pound (2 sticks) salted butter, melted

1/2 cup powdered sugar, plus more for garnish

1/4 tsp salt

2 cups granulated sugar

4 eggs, slightly beaten

5 tbsp fresh lemon juice (from about 2 lemons)

Position a rack in the middle of the oven and preheat to 350°F. Grease a 9 × 13 inch glass baking dish.

Combine flour, melted butter, powdered sugar, and salt. Stir gently until just combined, then press into the pan.

Bake until edges are lightly browned, about 20 minutes.

Whisk granulated sugar, eggs, and lemon juice until blended.

Pour over hot crust and bake 15 minutes. Lightly tent with foil and bake another 15 minutes, until set.

Remove from oven, dust with powdered sugar, and cool completely.

Cut into 15 bars or 30 squares.

Store in an airtight container at room temperature for up to 1 week, or freeze for up to 1 month.

Tip: Use a glass or nonreactive dish. Avoid aluminum or metal pans.