

5-Ingredient Lemon Bars

Ingredients

1 roll Pillsbury™ refrigerated sugar cookies

2 to 3 teaspoons grated lemon peel (2 small)

4 small lemons, juiced (about 1/2 cup)

4 eggs

1 1/2 cups powdered sugar (plus additional for garnish)

1/4 cup all-purpose flour

Directions

1 Heat oven to 350°F.

2 Press 1 roll Pillsbury™ refrigerated sugar cookies in bottom of ungreased 9-inch square pan. Bake 12 to 14 minutes or just until golden brown around edges. Remove from oven to cooling rack; cool while making filling.

3 In large bowl, beat 2 to 3 teaspoons grated lemon peel, about 1/2 cup lemon juice, 4 eggs and 1 1/2 cups powdered

sugar with whisk until sugar is completely dissolved and mixture is pale yellow. Beat in 1/4 cup all-purpose flour until well combined. Pour into partially baked cookie crust.

4 Return to oven; bake 14 to 18 minutes or until set. (Little bubbles will form on top.) Remove from oven to cooling rack. Cool completely, about 1 hour.

5 To serve, sprinkle additional powdered sugar over top. For bars, cut into 4 rows by 3 rows. Store in refrigerator.

source:allsimplyrecipes.com