

The Best Lemon Bars

These lemon bars are simple to make and will wow your friends. Tart, rich, and delicious all rolled into one!

Recipe by **Patty Schenck** | Updated on March 24, 2023

Prep Time: 15 mins

Cook Time: 35 mins

Total Time: 50 mins

Ingredients

Crust:

2 cups all-purpose flour

1 cup butter, softened

½ cup white sugar

Filling:

1 ½ cups white sugar

¼ cup all-purpose flour

4 eggs

2 lemons, juiced

Directions

Step 1

Preheat the oven to 350 degrees F (175 degrees C).

Step 2

To make the crust: Blend 2 cups flour, softened butter, and 1/2 cup sugar in a medium bowl until well combined; press into the bottom of an ungreased 9x13-inch pan.

Step 3

Bake in the preheated oven until firm and golden, about 15 minutes. Meanwhile, make the filling: Whisk remaining 1 1/2 cups sugar and 1/4 cup flour in a medium bowl. Whisk in eggs, then lemon juice until smooth; pour filling over the baked crust.

Step 4

Bake in the preheated oven for 20 minutes. Set the pan aside to cool completely; the bars will firm up as they cool. When cooled, cut into uniform squares.

Editor's Note:

Please note the difference in ingredient amounts and serving size when using the magazine version of this recipe.

Nutrition Facts

Per serving: 175 calories; total fat 8g; saturated fat 5g; cholesterol 20mg; sodium 55mg; total carbohydrate 26g; dietary fiber 0g; protein 1g; calcium 4mg; iron 1mg; potassium 15mg