

## **Lemon Bars**

### *Ingredients*

- 1 sleeve graham crackers
- 2 sticks butter
- 3 lemons
- 4 eggs
- 1 cup sugar
- ¼ tsp salt
- powdered sugar

### *Directions*

Preheat the oven to 350°F.

Blend graham crackers in food processor completely. Melt 1 stick of butter and mix with graham cracker crumbs. Press the dough evenly into the bottom of lined baking pan.

Zest and juice the lemons. Whisk together the zest, juice, eggs, sugar, and salt in a small saucepan. Add the remaining stick of butter and cook over medium-high heat until mixture thickens, stirring constantly. **Don't let the mixture boil!** Transfer curd to a bowl and stir for a few minutes to stop the cooking and cool slightly.

Pour the curd on top of the graham cracker base and bake for 10-15 minutes, or until the edges are set but the middle is still wiggly.

Let the bars cool completely (best if refrigerated overnight). Dust with powdered sugar. Slice and enjoy!