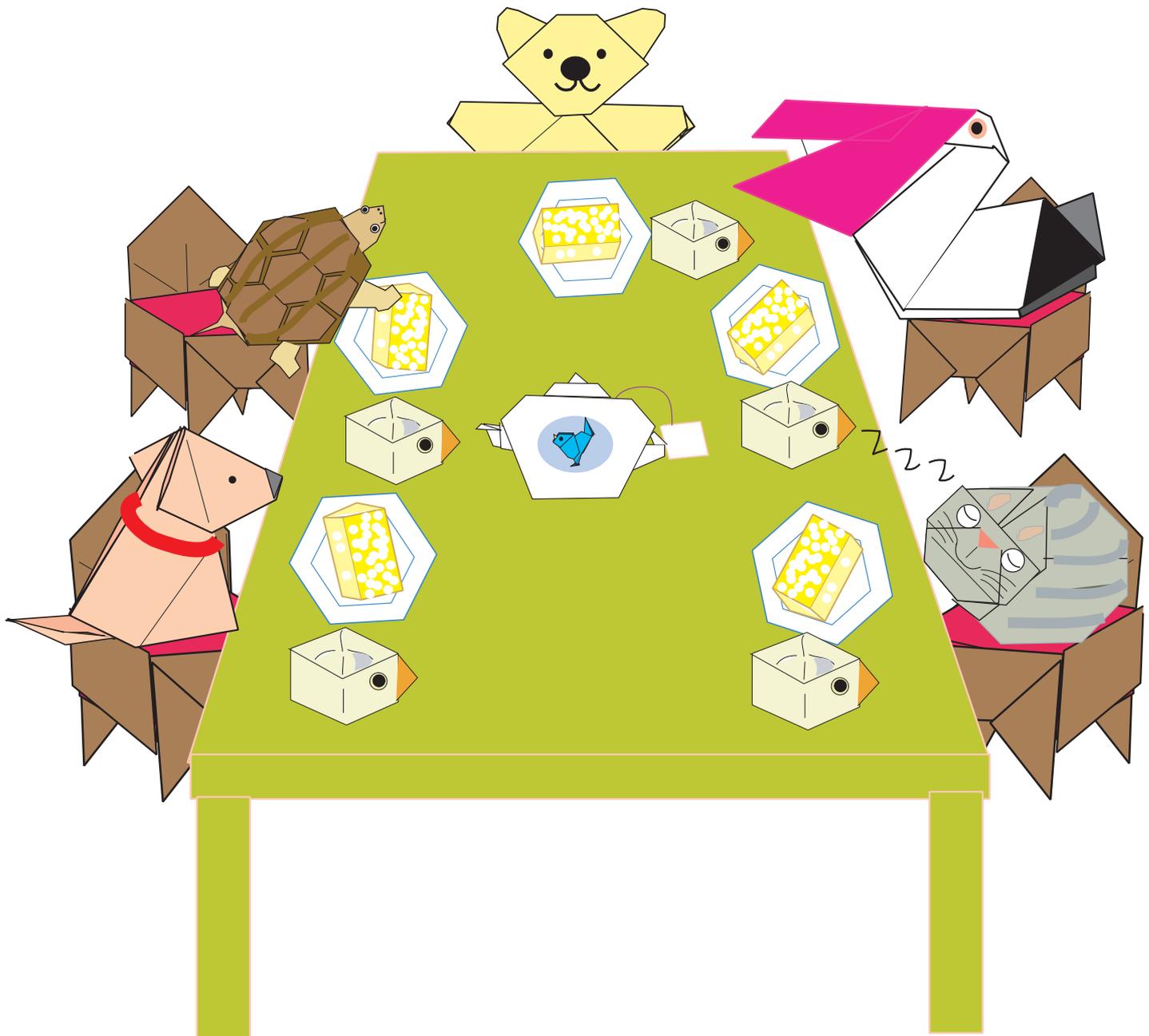


**The proof of the pudding is in the eating.**



Have you ever eaten a yummy lemon bar?  
It tastes good with a cup of tea.  
Let's bake some! Here is the recipe.  
Enjoy folding a cute bird-shaped teacup, too.

\*Diagram - bird-shaped teacup

## Lemon Bars (makes 16 2 inch bars)

### Crust:

8 tablespoons unsalted butter  
1/4 cup granulated sugar  
3/4 teaspoon vanilla extract  
1/8 teaspoon salt  
1 cup all-purpose flour



Melt butter in a saucepan. Remove from heat and stir in sugar, vanilla, and salt. Add the flour and gently mix in.

Press the dough evenly over the bottom of an 8-inch square pan that is lined on the bottom and up all 4 sides with foil.

Bake in a 350 degree F. oven for 25-30 minutes until the crust is well-browned at the edges and light brown in the center.

While the crust is baking make the topping.

1 cup plus 2 tablespoons sugar  
3 tablespoons all-purpose flour  
3 large eggs  
1 1/2 teaspoons finely grated lemon zest  
1/2 cup strained fresh lemon juice

Stir together the flour and sugar in a bowl.

Whisk in the eggs. Stir in the lemon zest and juice.

When the crust is ready, turn down the oven to 300 degrees F. and slide out the rack without removing the pan.

Pour the filling over the hot crust.

Bake for 20-25 minutes or until the topping is puffed at the edges and no longer jiggles in the center when the pan is tapped.

Cool in the pan. When cool, remove from the pan and cut into bars. Sprinkle the tops with powdered sugar just before serving.