

## **CREAMY LEMON BARS**

250 mL	graham cracker crumbs
125 mL	flour
60 mL	brown sugar
60 mL	margarine
1 pkg	cream cheese
250 mL	sugar
2	eggs
30 mL	flour
30 mL	lemon zest (rind of 1 lemon)
60 mL	fresh lemon juice
1 mL	baking powder
15 mL	icing sugar for dusting

Preheat oven to 350 F. Line an 8 x 8 inch square cake pan with foil that comes up and over the sides.

Combine the crumbs, flour and brown sugar in a medium bowl and cut in the margarine with a pastry blender. Then press firmly into the bottom of the pan. Bake 15 min.

In a large bowl beat cream cheese and sugar on med speed till well blended. Add the eggs and 30 mL of flour and mix well. Blend in the lemon zest, lemon juice and baking powder. Pour over crust.

Bake for 25 – 28 mins or until center is set. Cool completely. Cover and refrigerate at least 2 hrs or overnight. Dust with icing sugar just before cutting and serving.