

Lemon *Gluten-free Dairy-free*

Bars



Ingredients

CRUST

- ~ 1 cup Arnel's Originals (AO) Gluten Free All Purpose Flour and Pie Crust Mix
- ~ 1/2 cup Earth Balance Margarine
- ~ 1/4 cup sugar

LEMON MIXTURE

- ~ 2 eggs
- ~ 3 tablespoons lemon juice + zest
- ~ 1 cup sugar
- ~ 2 tablespoons AO All Purpose Flour
- ~ 1/2 teaspoon baking powder
- ~ 1/4 teaspoon sea salt

Directions

CRUST

- Mix flour, margarine, and sugar and press in bottom of square pan 8 x 8"
- Bake in 350° for 20 minutes

LEMON MIXTURE

- Beat eggs and lemon juice and zest for 2 minutes until light and fluffy
- Add dry ingredients, beat for another minute, and pour mixture over the hot crust
- Bake 25 minutes longer in a 350° oven
- Dust with powdered sugar while hot out of the oven and cut into squares