

Lemon Bars

Crust

Ingredients

- 1 ¼ cup oat flour processed as flour
- ¼ cup almond meal
- 2 teaspoon sugar
- 1 egg
- 1/2 teaspoon salt
- 1/4 cup oil

Instructions

1. Preheat the oven to 350 degrees
2. Grease the pan.
3. Mix ingredients in bowl.
4. Spread the dough as a thin layer into a 8 X 8 Pan (use a piece of wax paper to spread it evenly over bottom of pan)
5. Bake for 12 minutes

Filling

- 1 ½ cup sugar
- 3 Tablespoons Lemon Juice
- ¾ teaspoon baking powder
- ¼ teaspoon salt
- 3 Eggs

Steps

Beat granulated sugar, lemon peel, lemon juice, baking powder, salt and eggs with electric mixer on high speed about 3 minutes or until light and fluffy. Press down crust to flatten with spatula. Pour over hot crust.

Bake 30 to 40 minutes or until no indentation remains when touched lightly in center. Cut into 12 rectangles after it cools.

