

## Rich Lemon Bars

(Makes 24 to 36 bars)

**1½ cups plus 3 tablespoons unsifted flour**

**½ cup confectioners' sugar**

**¾ cup cold margarine or butter**

**4 eggs, slightly beaten**

**1½ cups granulated sugar**

**1 teaspoon baking powder**

**½ cup ReaLemon® Lemon Juice from Concentrate**

**Additional confectioners' sugar**

Preheat oven to 350°. In medium bowl, combine **1½ cups** flour and **½ cup** confectioners' sugar; cut in margarine until crumbly. Press onto bottom of lightly greased 13x9-inch baking pan; bake 15 minutes. Meanwhile, in large bowl, combine eggs, granulated sugar, baking powder, ReaLemon® brand and remaining **3 tablespoons** flour; mix well. Pour over baked crust; bake 20 to 25 minutes or until lightly browned. Cool. Cut into bars. Sprinkle with additional confectioners' sugar. Store covered in refrigerator.