

Luscious Lemon Bars

2 cups flour
½ cup sugar
1/8 tsp. salt
1 cup butter

4 eggs
2 cups sugar
¼ cup flour
6 tbsp. lemon juice (for tangier flavor
use fresh lemon juice and 1 tbsp.
lemon zest)
½-1 cup sifted powdered sugar

Preheat oven to 350°. Mix (or food process) flour (2 cups), sugar (1/2 cup), salt and butter until it forms coarse crumbs. Press mixture evenly into 9X13 cake pan. Bake 18-20 minutes or until golden brown. Beat eggs, sugar (2 cups), flour (1/4 cup) and lemon juice in mixing bowl with electric mixer at medium speed until well blended. Pour mixture evenly over slightly cooled crust. Return to oven; bake for 25-30 minutes or until center is set and edges are golden brown. Remove pan to wire rack and cool completely. Dust with sifted powdered sugar. Store in tightly covered container at room temperature.

Yield: approx. 20 squares



Peanut Butter Cup Cookies

½ cup sugar
½ cup brown sugar
½ cup margarine
½ cup peanut butter
1 egg

½ tsp. vanilla
1 ¼ cup flour
½ tsp. soda
½ tsp. salt
48 mini peanut butter cups

Preheat oven to 350°. Cream sugars, margarine, and peanut butter. Blend in egg and vanilla. Add flour, soda, and salt. Mix. Drop by small cookie scooper-fuls into an ungreased mini muffin tin. If you don't have a scooper, refrigerate dough 1-2 hours, then roll dough into balls and place in muffin tin. Bake for 6-8 minutes. Remove from oven and press peanut butter cups into each cookie. Let cool completely before taking out of muffin tin.

Yield: 48 cookies