

Lemmon Blueberry Bars

From the kitchen of Nancy Vondrak

Ingredients:

Crust:

¾ cup (1 ½ sticks) unsalted butter, melted
½ cup confectioners' sugar
2 teaspoons vanilla extract
¼ teaspoon salt
2 ¼ cups all-purpose flour

Lemon Filling:

2 cups granulated sugar
1/3 cup all-purpose flour
6 eggs
2 teaspoons grated lemon rind
½ cup lemon juice
1 cup blueberries, rinsed
1/4 cup confectioners' sugar

Instructions:

1. Heat oven to 350. Line 13x9x2 inch pan with nonstick foil.
2. **Crust:** stir together butter, confectioners' sugar, vanilla and salt. Gradually stir in flour until smooth. Press dough evenly over bottom of prepared pan.
3. Bake crust at 350 for 20 minutes or until edges are lightly browned.
4. **Lemon Filling:** Mix granulated sugar and flour. Whisk in eggs until smooth. Stir in lemon rind and juice. Fold in berries. Pour filling over crust.
5. Bake at 350 for 30 minutes or until set. Let cool in pan on wire rack. Dust with the confectioners' sugar. Cut into squares or diamonds.