Lemon Bars

ADAPTED BY MARA DE MATTEO

Preheat oven to 350 F.
Butter a 13x9x2-inch pan. Line it with foil and butter the foil. Set aside.

Cookie base:
2 sticks unsalted butter, softened
½ cup powdered sugar
1 tsp vanilla
2 cups flour
Beat butter and sugar together for a few minutes. Add vanilla. Mix in the flour.
Spread dough on bottom of prepared pan. Bake for 20-25 minutes, till golden.
Remove from oven and immediately pour in the lemon filling.

Lemon Filling:
4 eggs, 2 cups sugar, juice of 2 large lemons, strained,
grated lemon zest from 1 large lemon. Powdered sugar to finish.
While the base is baking, prepare the filling:
In a large bowl, whisk the eggs with the sugar.
Add the lemon juice and the lemon zest, and mix well with whisk or a spatula (do not beat).
Pour over baked base.
Bake another 25-30 minutes, until topping is set and firm.
Cool in pan on a rack. Remove from pan (by using the foil) and cut into bars of desired size.
Sprinkle generously with powdered sugar.
Makes about 20-24 bars.

Adapted from a recipe by Nick Malgieri.