

Lemon Bars by Lynn's Recipes



A really great lemon bar recipe that has a streusel crust and top. This is a great dessert to make to take to a party -- it makes a lot when cut into small squares.

I got this recipe from a Food Network show called Calling All Cooks about 10 years ago. It is a family favorite.

Ingredients:

- 1 cup (2 sticks) butter, softened
- 1 cup sugar
- 2 cups flour
- 1-14 cups oatmeal (not instant)
- Juice of 3 lemons
- Zest of 2 lemons
- Zest of 1 orange
- 1 (14 oz.) can sweetened condensed milk

Cream butter and sugar, then add the flour and oatmeal to make the dough. It will be crumbly. Set aside. Stir juice and zest into the milk. Set aside. Spray a 9 x 13" baking pan with cooking spray. Press 2/3-3/4ths of the mixture into the bottom of the baking dish and press to spread out evenly. Spread the lemon mixture evenly over the top of the dough. Sprinkle the remaining dough over the top of the lemon mixture. Bake at 350° for 30-35 minutes until golden. Cool completely for at least 1 hour and cut into 1" squares.

[Comment or watch this Recipe on You Tube](#)

Lemon Bars by Lynn's Recipes

Follow me on:

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

Lynn's Recipes: January 2012
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)