

Foster's Body & Paint

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Lemon Crumb Bars

Ingredients:

- 1 pkg. (18 ¼ oz.) lemon cake mix
- 1/2 cup cold butter
- 1 egg
- 2 cups crushed saltines (about 60 crackers)
- 3 egg yolks
- 1 can (14 oz.) sweetened condensed milk
- 1/2 cup lemon juice

Preparations:

- 1.) In a large bowl, beat the cake mix, butter and egg until crumbly. Stir in cracker crumbs; set aside 2 cups for topping.
- 2.) Press the remaining crumb mixture into a 13x9 inch baking dish coated with cooking spray. Bake at 350 degrees for 18-20 minutes or until edges are lightly browned.
- 3.) In a small bowl, beat the egg yolks, milk and lemon juice. Pour over crust; sprinkle with reserved crumb mixture. Bake 20-25 minutes longer or until edges are lightly browned. Cool on a wire rack. Cut into bars. Store in the refrigerator.

Makes 2 dozen



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