

Lemon Bars with Blue Label Organic Lavender

Ingredients

CRUST:

¾ cup butter

½ cup powdered sugar

2 cups flour

½ cup ground almonds*

2 teaspoons lavender flowers, crushed

2 teaspoons grated fresh lemon rind

FILLING:

1 ¾ cups sugar

⅓ cup flour

½ teaspoon baking soda

4 eggs

⅓ cup lemon juice

powdered sugar

***RECIPE CONTAINS NUTS.
PLEASE SUBSTITUTE PENDING
ANY NUT ALLERGIES**

Directions

Preheat oven to 350 degrees.

In a small mixing bowl, cream butter and powdered sugar; Add the flour, almonds, lavender, and lemon peel; beat until crumbly.

Pat into an ungreased 13-inch x 9-inch x 2-inch baking dish; bake for 15 minutes or until edges are golden brown.

Meanwhile, in another small mixing bowl, combine sugar, flour, baking soda, eggs, and lemon juice; beat until frothy; pour over the HOT crust.

Bake at 350 degrees for 20-25 minutes or until golden brown; cool on wire rack, and dust with powdered sugar.



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