

CREAMY LEMON BARS

Borden's via *Strib*, 1/98

1½ cups plus 3 tablespoons
unsifted flour, divided

½ cup powdered sugar

¾ cup cold margarine or butter

2 eggs, slightly 1 (14-ounce) can
sweetened condensed milk (not
evaporated milk)

½ cup lemon juice

Yellow food coloring, if desired

Additional powdered sugar

PREHEAT oven to 350 °.

COMBINE in medium bowl 1½ cups flour and ½ cup powdered sugar; cut in margarine until crumbly. Press onto bottom of lightly greased 13x9-inch baking pan; bake 15 minutes.

MEANWHILE, in small bowl, beat together eggs, sweetened condensed milk, and remaining 3 tablespoons flour. Stir in lemon juice and food coloring. Spread evenly over baked crust; bake 20 or until set. Cool. Chill. Sprinkle with additional powdered sugar. Garnish as desired and cut into bars. Store covered in refrigerator.

Yield: 24 large or 36 small bars. Each serving, based on 24 bars, provides 149 calories, 2 gm. protein, 17 gm. carbohydrates, 7 gm. fat, (including 4 g. sat. fat), 38 mg. cholesterol.