



Savannah Smiles™
Zesty Lemon Streusel Bars

Lemon lovers will enjoy the tart lemon flavor of these bars

Crust Ingredients:

- 1/4 cup (4 Tbs) butter, softened
- 1/3 cup flour
- 1/4 cup powdered sugar
- 1/4 tsp lemon rind

Filling Ingredients:

- 1 large pkg (4.3 oz) lemon cook and serve pudding and pie filling
- 3/4 cup sugar
- 3 eggs
- 3 Tbs of lemon juice
- 1/2 tsp baking powder

Topping Ingredients:

- 1/2 pkg (about 14) Savannah Smiles lemon cookies, crushed
- Powdered sugar (optional)

Directions:

1. Cream together all 4 crust ingredients with an electric mixer, until it forms into dough.
2. Spread the crust dough evenly into a 9" x 9" pan.
3. Bake Crust for 10 minutes in a 350° oven.
4. While the crust is baking, prepare the filling by combining all filling ingredients in a mixing bowl and mix with an electric mixer for about 2 minutes.
5. Remove crust from oven and immediately pour filling on top of hot crust.
6. Sprinkle the cookie crumbs evenly over the filling.
7. Continue baking the bars for 20 to 25 minutes in a 350° oven, until set.
8. Remove bars from oven and cool.
9. Dust with powdered sugar, if desired.

Yield 16 bars

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