**sugar-free lemon squares**

**C**OMPLIMENTS OF Jeannie strickler - cassville

**Ingredients**

**Bars:**

* 2 cups + 4 tablespoons flour
* 2 ½ cups Splenda
* 1 cup butter
* 4 eggs
* 1 cup lemon juice
* 1 teaspoon baking powder
* ½ teaspoon salt
* 4 teaspoons grated lemon peel (optional)

**DIRECTIONS**

**Bars:**

1. Preheat oven to 350 degrees. Spray square pans with non-stick spray.
2. In a large bowl, combine, 2 cups flour, and ½ cup Splenda. Add butter and blend well using two forks or a pastry blender until mixture is crumbly.
3. Pat mixture in pan building up a 1/4 –inch edge along sides. Bake for 12 minutes.
4. In mixer, combine 2 cups Splenda and 4 tablespoons flour, eggs, lemon juice, baking powder, salt, and lemon peel, if desired. Beat on high for 3 minutes until light and fluffy.
5. Spread mixture over baked crust.
6. Continue baking for 25-30 minutes until filling is set.
7. Cool completely.

NOTES

These bars are light and lemony!