

Blackberry Lemon Bars

1 c. butter, slightly softened
½ c. powdered sugar
2 c. flour
¼ tsp. salt

Cut the butter into the sugar and then add the flour and salt. Blend together into a coarse mixture. Press into a 9x 13 pan. (greased)
Bake at 350 degrees F. for 20 min.

Meanwhile, sieve through a wire strainer, ½ pt. blackberries. Collect the juice and discard the seeds that remain behind. Zest 1 lemon and juice it.

Beat 4 eggs, and then add 2 c. sugar. Add the juice of both fruits and the lemon zest. Blend in 4 T of flour.

When the crust comes out of the oven, pour the juice/egg mixture into it and spread evenly. Return to the oven to bake for 30 min. Let cool, and then garnish with powdered sugar and more berries. When completely cool, cut into squares to serve.

