

# Lemon Bars with Citron

## Ingredients:

- $\frac{1}{2}$  cups of milk warmed
- $\frac{1}{2}$  cups 1 stick of butter
- 2 cups sugar
- 1 large egg
- 2 teaspoons lemon juice
- 3 teaspoons Paradise Fruit Company lemon peel
- 1 cup Paradise Fruit Company diced citron
- 4 cups sifted flour
- $\frac{1}{2}$  teaspoons of baking powder leveled
- $\frac{1}{2}$  teaspoons of baking soda leveled

## Directions:

In a large mixing bowl, cream the softened butter with your sugar.

Beat in the egg to the creamed mixture next. Continue beating this until light and creamy.

Add the lemon juice and warmed milk next to the creamed ingredients.

Sift flour, baking powder and baking soda to incorporate into those ingredients and combine well.

Stir in the Paradise Fruit diced citron and lemon peel last.

Thoroughly grease a baking pan about 13" x 9" in size.

Pour your batter into the pan and transfer to a 350-degree oven for about 40 minutes or until nothing sticks when inserting a cake tester, slender knife or a toothpick.

Cut in the pan to score while still warm. However, leave it there to cool for about five minutes before attempting to remove.

ENJOY!