

LEMON LAVENDER BARS

(from *Turnips2Tangerines*)

for the crust:

2 cups flour

3/4 cup confectioners' sugar

1 cup cold butter

1/2 t culinary lavender

for the filling:

4 eggs

5 T fresh lemon juice

1 T grated lemon peel

1 1/2 cups sugar

1/4 cup flour

1 t baking powder

1 t culinary lavender

Heat the oven to 350 F.

In a bowl combine flour, confectioners' sugar and lavender; cut in butter until crumbly (I used the food processor). Press into an ungreased 13 x 9 x 2 inch baking pan. Bake for 20-30 minutes or until lightly browned.

Make the filling by beating the eggs in a bowl until frothy. Stir in lemon juice and peel. In another bowl combine the sugar, flour, and baking powder. Stir into the egg mixture, mixing well with a whisk. Pour over baked crust, and sprinkle lavender over the top.

Bake for 25 minutes or until set. Cool on a wire rack, cut into bars. If you want, sprinkle confectioner's sugar before serving.