

Lemon Butter Pound Cake Bars



Ingredients

BARS

- 1 cup butter
- OR 1 cup margarine
- 2 cups sugar
- 4 eggs
- 2 cups **Martha White® Self-Rising Flour**
- 1/3 cup fresh lemon juice
- 2 tablespoons grated lemon peel

GLAZE

- 1 cup powdered sugar
- 2 tablespoons lemon juice

Preparation Directions

1. Heat oven to 375 degrees F. Grease bottom only of 13x9-inch pan. Melt butter in large saucepan over medium heat. Remove from heat. Stir in all remaining bar ingredients in order listed, mixing well after each addition. Spread batter in greased pan.
2. Bake at 375 degrees F. for 35 to 45 minutes or until top is golden brown. Cool 10 minutes.
3. In small bowl, combine glaze ingredients; blend until smooth. Drizzle over bars. Cool 1 hour or until completely cooled. Cut into bars.

Prep Time: 15 min
Serving size: 48 bars