

## Lemon Macadamia Bars

Yield: 36 bars

350°F

9X13 inch baking pan.

These are rich cookie bars. You should serve them with tea or lemonade!

2 cups	all-purpose flour
1/4 cup	macadamia nuts, crushed and toasted
1/2 cup	granulated sugar
1 cup	unsalted butter, soften
1 tbsp	lemon zest
4 large	eggs, beaten
2 cups	granulated sugar
3 tbsp	all-purpose flour
1/2 tsp	baking powder
1/4 cup	fresh lemon juice
1 tbsp	lemon zest
1/4 cup	macadamia nuts, chopped and toasted

1. In a large mixing bowl, place the flour, the first macadamia nuts, and sugar. Mix to combine. Add the butter and first lemon zest, mix together until well combined. Pat into the bottom of a parchment lined 9X13 in baking pan. Bake at 350°F for 22 minutes, or until golden brown.
2. Meanwhile, in a mixing bowl, combine the eggs, sugar, flour, baking powder, lemon juice, and second lemon zest. Mix until well combined. Pour on top of the baked and still hot crust.
3. Place pan back into the oven for 20 minutes.
4. Dust with powdered sugar and the second chopped nuts.
5. Cut while warm. Cool and then serve.