

## **Lemon Graham Cracker Bars**

Prep time: Less than 15 minutes; Bake time 20-25 minutes at 375

Makes a 9x9 pan



14 ounces sweetened condensed milk

1/2 cup lemon juice

1 1/2 cups graham cracker crumbs

3/4 cup all purpose flour

1/3 cup packed brown sugar

1/2 teaspoon baking powder

Pinch of salt

1/2 cup butter melted

Preheat your oven to 375 degrees.

In a small bowl, mix together the milk and lemon juice.

In a large bowl, combine together the graham cracker crumbs, flour, brown sugar, baking powder, and salt. Add the melted butter and stir until the mixture is wet and crumbly.

Press half of the graham cracker mixture into a greased 9x9 pan. Pour the lemon mixture over the crust, and scatter the remaining crumbs on top. Bake for 20-25 minutes until lightly browned. Cool before slicing. Store in fridge.

Source: Taste of Home Fall Baking Cookbook

\*[www.shemakesandbakes.com](http://www.shemakesandbakes.com)\*