



"Bake what you love and love what you bake". Established 2005

No Bake Lemon Bars

No Bake but you gotta wait – 24 hours before enjoying.....

Here is what you need:

Base

1 – 14-ounce can sweeten condensed milk

¼ cup lemon juice

14-15 full sheets of graham crackers

Topping:

1 cup confectionary sugar

2 tablespoons unsalted/salted butter, softened

2 tablespoons lemon juice

½ teaspoon lemon extract

Here is how you do it:

In a medium-sized bowl, combine sweetened condensed milk, lemon juice and lemon extract, set aside. In an 8 x 8 or 9 x 9 baking dish line with 5 full sheets graham crackers, cover the bottom of the pan. You may need to cut some depending on what size pan you are using. Top with half lemon mixture, and cover with 5 more graham crackers, cover with remaining filling. Then top the filling with the remaining graham crackers.

In another bowl, use a hand-mixer or mix by hand if the butter is super soft. Combine topping ingredients until smooth. Spread the top of the graham crackers. Cover and place in fridge overnight. Cut into bars and enjoy. Store in fridge.