

Lemon Crumb Bars

written by The Recipe Exchange | November 22, 2014

Ingredients

1 (18 1/4 oz.) package lemon or yellow cake mix
1/2 cup (1 stick) butter or margarine, softened
1 egg
3 egg yolks
2 cups finely crushed saltine crackers (1/4 lb.)
1 (14 ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
1/2 cup ReaLemon® Lemon Juice from Concentrate

Directions

Preheat oven to 350°. In large bowl, beat cake mix, margarine and 1 egg with mixer until crumbly. Stir in saltine crumbs. Reserving 2 cups crumb mixture, press remaining crumbs on bottom of greased 13×9-inch baking pan.

Bake 15 to 20 minutes or until golden.

With mixer or wire whisk, beat 3 egg yolks Eagle Brand and ReaLemon. Spread over prepared crust. Top with reserved crumb mixture.

Bake 25 minutes longer or until set and top is golden. Cool. Refrigerate within 2 hours. Cut into bars. Store covered in refrigerator.