

# Cooking Contest Corner

## “Create a Masterpiece to Share” Recipe Contest

(NAPSA)—Do you have a favorite cookie, bar or brownie recipe that your friends and family members always request? Now you can share your homemade treasures and you just might win something special for yourself.

Enter your original recipe in one of three categories: cookies, bars/brownies or other desserts. To submit your recipe by mail, send it to “Reynolds Create a Masterpiece to Share” Recipe Contest, P.O. Box 23200, Richmond, VA 23223. Or, if you prefer to enter online, simply visit [reynoldskitchens.com](http://reynoldskitchens.com). A first, second and third prize will be awarded for each category.

To kick-start your creativity, try making these **Easy Lemon Bars**. Line your pan with Reynolds Parchment Paper to help you bake your best. Its non-stick surface means your lemon bars will lift right out, leaving no messy pan to scrub. And you'll be proud of how beautiful as well as delicious your lemon bars will be!

### **EASY LEMON BARS**

Makes 36 to 40 bar cookies

Reynolds® Parchment Paper

#### **CRUST:**

- 1½ cups flour
- ½ cup powdered sugar
- ¾ cup (1½ sticks) butter, softened

#### **FILLING:**

- 4 eggs
- 1½ cups granulated sugar
- ½ cup fresh lemon juice
- 2 tablespoons flour
- 2 to 3 teaspoons grated lemon peel



**Easy Lemon Bars are an easy party treat.**

**PREHEAT** oven to 350°F. Line a 13x9x2-inch baking pan with Reynolds Parchment Paper, extending paper up to edges of pan; set aside.

**COMBINE** crust ingredients in a large bowl on low speed of an electric mixer until mixture is crumbly. Press mixture evenly into parchment-lined pan.

**BAKE** 20 minutes or until light brown; remove from oven.

**BEAT** together filling ingredients in a medium bowl until well blended; pour mixture evenly over warm baked crust.

**RETURN** to oven and continue baking 15 to 20 minutes longer or until filling is set and bars are brown around the edges. Cool completely on a wire rack. Use edges of parchment lining to lift bars from pan. Place on a cutting board. Pull back edges of parchment for easy cutting; sprinkle with additional powdered sugar. Cut into bars.

For more recipe ideas, visit [reynoldskitchens.com](http://reynoldskitchens.com).