

Lemon Crumb Bars
Show #159
from Tina Grimm

1 lemon or yellow cake mix
1/2 cup (1 stick) butter or margarine, softened
1 egg
2 cups finely crushed saltine crackers
1 (14-ounce) can EAGLE BRAND Sweetened Condensed Milk (NOT evaporated milk)
1/2 cup lemon juice
3 egg yolks

Preheat oven to 350F. In large bowl, combine cake mix, butter and 1 egg with mixer until crumbly. Stir in cracker crumbs. Reserve 2 cups crumb mixture. Press remaining crumb mixture firmly on bottom of greased 13 X 9-inch baking pan. Bake 15 to 20 minutes or until golden.

With mixer or wire whisk, beat EAGLE BRAND, lemon juice and 3 egg yolks. Spread evenly over prepared crust. Top with reserved crumb mixture.

Bake 20 minutes longer or until set and top is golden. Cool. Cut into bars. Store leftovers covered in refrigerator. Makes 2 to 3 dozen bars