**Triple Citrus Bars**

**Ingredients**

1 cup of Lactose Free Challenge Butter, softened

2 ¼ cups of all-purpose flour, divided

2/3 cups of powdered sugar

1 ¾ cups of granulated sugar

1/3 cup of fresh lemon juice

1/3 cup of fresh lime juice

1/3 cup of fresh orange juice

1 tablespoon of lemon zest

1 tablespoon of lime zest

1 tablespoon of orange zest

4 large eggs, lightly beaten

1 teaspoon of baking powder

¼ teaspoon of salt

Powdered sugar for dusting

**Directions**

1. Preheat oven to 350.
2. Beat butter with a hand mixture on high until creamy. Add 2 cups of flour and powdered sugar and continue beating until a smooth dough forms. Press into a greased 13x9 baking pan. Bake until crust becomes golden around edges, about 22-25 minutes.
3. While crust is baking, whisk together all of the juices, zests and eggs. When well incorporated, add baking powder, salt and the remaining ¼ cup of flour.
4. When crust is baked, pour the citrus mixture over hot crust. Place back into oven and bake until set, about 25 minutes. Remove and cool completely.
5. Before serving, cut into 24 squares and sprinkle with powdered sugar.

Makes 24 bars