

Freezable Lemon Bars

1 1/2 packs graham crackers, crushed (or 1 1/2 cups graham cracker crumbs)
1/3 cup sugar
5 Tbsp butter, melted
3 egg yolks
14 oz. can sweetened condensed milk
1/2 cup fresh lemon juice (juice from 2 lemons)
8 oz whipped cream

Preheat the oven to 325°F.

In a small bowl, mix the graham crackers, sugar and butter. Press firmly into a 9 x 9 x 2-inch ungreased foil pan. In another small bowl, beat the egg yolks, condensed milk, and lemon juice on low-medium speed for one minute. Pour evenly over the crust and bake for about 30 minutes or until set.

Using two oven mitts, carefully remove from the oven and let cool on a wire rack. Once completely cooled, spread the whipped cream over the top.

Label a large freezer bag with the name, expiration date and direction (below). Cover the pan with plastic wrap and place in the freezer bag. Freeze up to a month.

Before serving, let stand at room temperature for 30 minutes. Cut into bars. If not freezing, this can also be kept in the fridge for several days.

Source: Adapted from [Make-Ahead Meals for Busy Moms](#)