



Lemon Squares

This recipe came from my mother. We would always get off the school bus and smell in the air what she had baked for us as an after school snack. My brothers would always try to guess what it was before we got to the house, but I always won the guess because I have the better sense of smell.

prep time: 20 minutes | bake time: 40 minutes | Yield: 24 squares

For the crust:

1 lb. unsalted butter
1 cup powdered sugar
4 cups all purpose flour

1. Preheat oven 325 degrees Fahrenheit.
2. Prepare 9 X 13 baking pan by buttering the bottom.
3. Mix butter and powdered sugar in a mixer fitted with a paddle attachment. Cream until combined. Add flour, mix until combined.
4. Pat mixture into the bottom of a buttered sheet pan.
5. Bake about 15 minutes until golden brown.

For the filling:

1 ½ cups lemon juice
3 1/3 cups sugar
¼ cups plus 2 tablespoons all purpose flour
½ teaspoon salt
1 ½ teaspoons baking powder
8 eggs
1 lemon, zested

1. Reduce oven temperature to 300 degrees Fahrenheit.
2. Mix lemon juice, sugar, flour, salt, baking powder. Add eggs, one at a time until combined. Add lemon zest.
3. Pour mixture over cooled crust. Bake for 25 minutes until set.
4. Let cool, cut into squares, and dust with powdered sugar.