

Lemon Squares



Ingredients

- Crust:
 - 1 c. sifted flour
 - 1/4 c. confectioners' sugar
 - 1/2 c. butter
- Topping:
 - 1 c. sugar (regular)
 - 1/2 tsp. baking powder
 - 2 eggs
 - 3 to 4 Tbsp. lemon juice
 - 2 tsp. grated lemon peel
 - 2 Tbsp. flour

Method

1. Sift flour and confectioners' sugar together.
2. Melt 1/2 cup of butter and add flour and sugar.
3. Press this mixture into an 8x8 inch greased baking pan and bake for 20 minutes at 350 F.
4. While this bakes, combine sugar, baking powder, eggs slightly beaten, lemon juice, grated lemon peel, and 2 tablespoons of flour.
5. Pour this mixture over baked crust and bake for 20 to 25 minutes more.
6. When cool, sprinkle with confectioners' sugar and cut into squares.

Courtesy of member Rena Platt, House of Lancaster Cookery Book, 1986