Lemon Squares

Description

Of all the lemon squares I have tried in my time, this is the best one!

Summary

Yield: 24
Source: Aunt Helen from Helen Jones
Prep Time: 1 1/2 hours
Category: Desserts

Ingredients

- 2 cups all purpose flour
- 1/2 cup powdered sugar
- 5 tbsps lemon juice
- 2 cups sugar granulated
- 1 tsp baking powder
- 2 sticks butter (softened)
- 4 eggs, beaten
- 1 tsp lemon zest
- additional powdered sugar for sprinkling (optional)

Instructions

Preheat oven to 350 degrees. Mix flour, powdered sugar and soften butter and press into 13 x 9 pan. Bake for 20 minutes. Mix eggs, lemon juice, lemon zest, sugar, baking powder and 4 T flour (extra). Pour over crust and bake at 350 degrees for 25 minutes. Cool and sprinkel with powdered sugar. Cut into squares.

Notes

I find it better to spray my pan but this wasn't mentioned in the original recipe.