

Lemon Squares  
From Edith Toner early 1970's

Mrs. Toner was the mother of a friend of my brother's. She shared with me her recipes for carrot cake, lemon squares and raspberry cookies.

Servings: approximately 12 pieces 2-1/2-inch x 3-inch (I used a ruler to measure before cutting.)

Crust

1-1/2 cups all-purpose flour  
1-1/3 cups powdered sugar  
3/4 cup unsalted butter

Filling

3 tablespoons all-purpose flour  
1-1/2 cups sugar  
3 eggs  
1/3 cup fresh lemon juice  
1 teaspoon lemon zest

Preheat oven to 350°F

Crust instructions:

Cut butter into sugar and flour as if making pie crust. I used my food processor using the pulse setting until the butter was pea size. Press into the bottom of a well-greased 9-inch x 13-inch baking dish. Use a measuring cup or flat bottom glass to help get the crust even and packed down. Bake for 20 minutes.

Filling

Put all ingredients in a bowl, mix until frothy. Pour over partly baked crust for an additional 20 minutes. Cool completely. Dust with powdered sugar. Serve chilled.