

Lemon Squares

Servings: 25 bars

Source: Adapted from Betty Crocker's Cookbook, 1972 edition

Lemon lovers have met their match with these amazing sweet-tart bars. A flaky shortbread-type crust is filled with a sweetened lemon curd filling you can really sink your teeth into.

INGREDIENTS

1 cup all-purpose flour
1/2 cup butter, softened
1/4 cup powdered sugar, plus more for dusting on top
2 eggs
1 cup granulated sugar
2 teaspoons grated lemon zest
2 tablespoons lemon juice
1/2 teaspoon baking powder
1/4 teaspoon salt

DIRECTIONS

1. Preheat oven to 350°F.
2. In medium bowl, mix flour, butter, and 1/4 cup powdered sugar with spoon until well mixed.
3. Line 8" or 9" square pan with parchment paper.
4. Press dough into pan, building up 1/2-inch edges.
5. Bake crust 20 minutes to set crust. Set aside once baked.
6. In medium bowl, beat remaining ingredients except additional powdered sugar with electric mixer on high speed about 3 minutes or until light and fluffy.
7. Pour mixture over hot crust.
8. Bake 25 to 30 minutes or until no indentation remains when touched lightly in center.
9. Cool completely in pan on cooling rack, about 1 hour.
10. Sprinkle with remaining powdered sugar and cut into bars.
11. Refrigerate until shortly before serving.

Nutrients Per Serving:

90 Calories | 4g Fat (2.5g Saturated) | 13g Carbohydrates | 9g Added Sugar | 1g Protein | 70mg Sodium | 0g Fiber