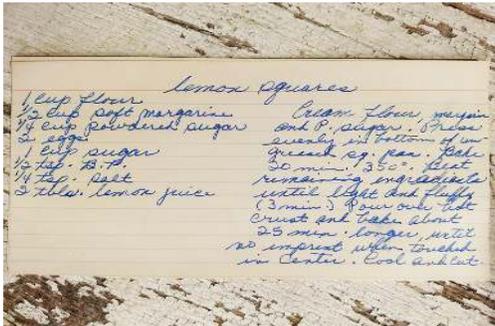


Grandma Allen's Lemon Squares



Ingredients:

- 1 Cup flour
- 1/2 Cup butter (1 stick), softened not melted
- 1/4 Cup powdered sugar (and a little extra for dusting the top)
- 2 eggs
- 1 Cup sugar
- 1/2 tsp baking powder
- 1/4 tsp salt
- 2 Tbsp lemon juice (fresh is best, but bottled will work)

Directions

1. Preheat oven to 350° F
2. Place the butter, flour and 1/4 Cup powdered sugar in a medium bowl. Use a [pastry blender](#) or large fork to cut the butter into the flour/sugar mixture and form a light dough. Mix only enough to combine everything, don't over mix.
3. Line a small [square baking pan](#) (mine was 8x8, you could use a 9x9) with parchment paper. This will make it much easier to get them out of the pan.
4. Put the dough in the pan and press it out evenly across the bottom of the pan, this will be the bottom crust.
5. Put the pan in the preheated oven and bake the crust for 20 minutes.
 1. Put the eggs, sugar, baking powder, salt and lemon juice in a medium bowl. Mix by hand with a [whisk](#) or sturdy [spatula](#) until well blended. The first time I tried this recipe I used an electric mixer to get the filling nice and fluffy and it didn't bake up right.
6. As soon as the crust comes out of the oven pour this mixture over the crust and spread it out evenly with a spatula. Immediately put the pan back in the oven and bake for approximately 25 minutes. It's ready when a toothpick or [cake tester](#) inserted in the center comes out clean.
7. Cool on a baking rack. [Dust the top with powdered sugar](#) and store uneaten squares in the refrigerator.

Notes:

- This recipe works best with fresh lemon juice. If you have a [citrus juicer](#) it will only take one lemon. If you are squeezing by hand you might need two.
- These may brown slightly on top and around the corners, which is normal.

Recipe From



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