



Lemon Squares

Shortbread crust:

1 cup sugar

2 ½ cups all-purpose flour

1 ½ tsp vanilla

1 ½ tsp almond extract

Pinch salt

Preheat oven to 350 F. Lightly grease a 9 by 13-inch baking pan. Cream butter and sugar until light and fluffy. Add extracts and blend together. Mix the salt into the flour and beat flour mixture into the butter/sugar mixture. With your hands, gather up dough and press it evenly over the bottom of the pan. Bake for 20 minutes.

Filling:

4 eggs

2 cups granulated sugar

1 tsp grated lemon peel

6 tbsp lemon juice

1/3 cup flour

1 tsp baking powder

3 Tbsp powdered sugar

While the shortbread bakes, beat the eggs until light and frothy. Gradually add the sugar, beating until thick. Add the lemon peel, lemon juice, flour and baking powder and beat until blended. Pour this over the hot baked crust and bake in oven for 15 to 20 minutes, or until golden brown. Remove from oven and sprinkle evenly with powdered sugar. Let cool in pan before cutting into 2-inch squares. Makes 2 dozen squares.

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