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by ewfood

Zesty Lemon Squares



Ingredients

FOR THE CRUST
2 cups flour (all purpose)
3/4 cup white sugar - granulated
1 cup soft unsalted butter
Pinch or two of salt

FOR THE LEMON FILLING
2 cups white sugar - granulated
Juice of 2 or 3 lemons
3 tbsp lemon zest - grated
4 eggs
1/4 cup flour (all purpose)
Icing sugar (optional - for decorating)

Preparation

1. FOR THE CRUST
2. First, preheat your oven to 175 degrees C or 350 degrees F.
3. Thereafter, put in the sugar, 2 cups of flour and the softened butter in a large bowl and blend well.
4. Following that press the mixture firmly into the bottom of an ungreased pan.
5. Bake for 15 to 20 minutes in the preheated oven or until firm and golden - so check up on it from time to time.
6. FOR THE LEMON FILLING
7. Take another bowl now, and whip together the 2 cups of sugar and 1/4 cup of flour.
8. Incorporate the lemon juice, lemon zest and eggs.
9. Blend and whisk throughly.
10. Now pour the mixture on top of the baked crust.

11 Pop the pan back into the over for another 15 to 20 minutes.

12 Then take the pan out and allow it to cool off.

13 The bars will firm up as they cool.

14 When cooled down to room temperature, cut into 2 or 3 inch squares.

15 You can dust some icing sugar on top before serving.

16 Enjoy!

Cooks Note

You can always replace the unsalted butter with salted butter if you prefer not adding the salt.

* For the festive season - you make two separate trays. Add a few drops of red food colouring to one bowl of the lemon filling and a dash of green food colouring to the other bowl (before pouring it over the crust for the final baking).
You will end up with a nice festive looking tray of zesty lemon square bars!