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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

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

- 11 Pop the pan back into the oven 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!
