

# Luscious Lemon Squares

## Pastry

1 cup all-purpose flour  
1/3 cup brown sugar  
1/2 cup butter, cut into cubes

## Filling

2 eggs  
1 cup granulated sugar  
2 tablespoons all-purpose flour  
1/2 teaspoon baking powder  
1/4 cup lemon juice  
2 tablespoons grated lemon zest

For the base, combine the flour and brown sugar either in a food processor or a bowl. Cut in the butter until it is in tiny bits. Press the flour mixture evenly into the bottom of a lightly buttered and parchment-lined 8-inch square baking pan, letting the paper hang slightly over the sides of the pan. Bake in a preheated oven at 350 degrees Fahrenheit for 20-25 minutes or until the shortbread crust is just lightly browned.

Meanwhile, to prepare the filling, beat the eggs and sugar in a medium bowl until thick and foamy. Combine the flour and baking powder in a small bowl and then stir into the beaten egg mixture. Stir in the lemon juice and zest. Pour over the base and bake the whole thing for a further 20-25 minutes until the filling is set and brown around the edges.

Cool completely before removing from the pan and cutting into squares. Loosen the edges of the pastry and gently remove from the pan, using the ends of the parchment paper to lift them out. Cut into squares. Dust with icing sugar or eat as is. Freeze well (if they make it that far).

Yield: 16-36 squares (depending on the size)