

Delicate Lemon Squares

Mrs Harry Ethridge

St Timothy's - Hale Schools - Raleigh, NC - 1976

Yield: 36 squares

BOTTOM LAYER

1/2 cup butter, softened

1 cup sifted flour

1/4 cup powdered sugar

TOP LAYER

1 cup sugar

2 tablespoons flour

3 tablespoons lemon juice

1/2 teaspoon baking powder

2 eggs, slightly beaten

*3 tablespoons powdered
sugar (for sprinkling)*

Preheat the oven to 350 degrees.

In a bowl, mix together the butter, sifted flour and powdered sugar. Pat the mixture into a nine-inch square pan.

Bake for 15 minutes.

In a bowl, combine the sugar, flour, lemon juice, baking powder and eggs. Pour over the bottom-baked layer in the pan.

Bake for 25 minutes.

While warm, sprinkle with three tablespoons of powdered sugar.

Cut into 1-1/2-inch squares.

Per Serving (excluding unknown items): 2340 Calories; 103g Fat (39.1% calories from fat); 27g Protein; 335g Carbohydrate; 4g Dietary Fiber; 672mg Cholesterol; 1326mg Sodium. Exchanges: 6 1/2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Fruit; 19 Fat; 15 1/2 Other Carbohydrates.