



Lovely Lemon Squares

These classic squares have held a place on goodie trays for generations. They're quite simple to make. Take the time to squeeze the lemon juice for this recipe – the fresh flavour is worth the effort.

By The Canadian Living Test Kitchen

Source: Canadian Living: Holiday 2012

Recipe 4 out of 5 based on 36 ratings.

- **Prep time** 30 minutes
- **Total time** 50 minutes
- **Portion size** 48 pieces

Ingredients

- 3/4 cup (175 mL) butter, softened
- 1/2 cup (125 mL) granulated sugar
- 1/4 tsp (1 mL) salt
- 2 cups (500 mL) all-purpose flour

Lemon Curd:

- 4 eggs
- 1-1/2 cups (375 mL) granulated sugar
- 2 tbsp (30 mL) finely grated lemon zest
- 1/2 cup (125 mL) lemon juice
- 1/4 cup (60 mL) all purpose flour
- 1 tsp (5 mL) baking powder
- 2 tsp (10 mL) icing sugar

Preparation

In bowl, beat together butter, sugar and salt until light and fluffy; stir in flour in 2 additions. Press into parchment paper-lined 13- x 9-inch (3.5 L) cake pan. Bake in 325°F (160°C) oven until golden, 35 to 40 minutes. Let cool on rack.

Lemon Curd: In bowl, beat eggs with sugar until pale and thickened; beat in lemon zest and lemon juice. Stir in flour and baking powder. Pour over base, spreading evenly.

Bake 325°F (160°C) oven until centre is set but still jiggly, 20 to 25 minutes. Let cool on rack. Dust with icing sugar. Cut into squares. *(Make-ahead: Layer between waxed paper in airtight container and refrigerate for up to 3 days.)*

Nutritional Information Per serving: about

cal 86	pro 1g	total fat 3g	sat. fat 2g
carb 43g	dietary fibre 0g	sugar 9g	chol 23
sodium 44mg	potassium 170mg		

% RDI:

calcium 4	iron 0	vit A 31	vit C 1
folate 14			