

Lemon Squares

Crust

- 1 cup flour
- 1/4 cup confectioners sugar
- 1 stick butter

Grease a 8×8 square glass pan, preferably with a butter wrapper. Let butter come to room temperature. Combine ingredients in a bowl until crumbly. Pack into the pan. Blind baking for ten minutes is optional.

Filling

- 2 eggs
- 2 tablespoons fresh lemon juice
- Zest of one lemon
- 1 cup sugar
- 2 tablespoons flour
- 1/2 tsp baking powder

Combine wet ingredients. Add dry ingredients. Beat to combine. Pour on top of crust. Bake at 350 for 20-25 minutes, until set.