Lemon Squares

Ingredients

½ cup butter, softened

1 ¼ cups all-purpose flour

¼ cup white sugar

¼ tsp salt

4 eggs

1 ¼ cups white sugar

5 Tbsp all-purpose flour

3 lemons, juiced

Directions

Step 1

Preheat oven to 350 degrees.

Step 2

In a medium bowl, blend together softened butter, 1 ¼ cups flour and ¼ cup sugar. Line a 9x9 inch pan with parchment paper and spread dough evenly on the bottom.

Step 3

Bake for 15 minutes in the preheated oven, or until firm and golden. In another bowl, whisk together the remaining 1 ¼ cups sugar and 5 tablespoons flour. Whisk in the eggs and lemon juice. Pour over the baked crust.

Step 4

Bake for an additional 20 minutes in the preheated oven. The bars will firm up as they cool.

Step 5

Sift powdered sugar over the top and cut into squares.