

Old School Lemon Squares

makes 18

2 cups all purpose flour
1/2 cup powdered sugar, plus more for dusting
1/4 teaspoon kosher salt
1 cup butter, diced then slightly softened
4 eggs, room temperature
1 1/2 cups granulated sugar
1/2 cup freshly squeezed lemon juice
1 tablespoon grated lemon zest
Preheat oven to 350 degrees.

Whisk flour, 1/2 cup powdered sugar, and salt in a bowl.

Add butter to the flour and powdered sugar, and using a pastry cutter or two knives, cut until mixture looks like coarse meal.

Press this mixture into the bottom of an ungreased 9 x 13 inch pan. Don't worry - it's not supposed to look pretty or perfect.

Bake for 18-22 minutes, or until golden brown. Let cool on a wire rack.

Beat eggs, granulated sugar, lemon juice and lemon zest until thoroughly combined.
Pour egg/lemon mixture onto baked crust and bake until just set - about 20 more minutes.

Let cool completely. Cut and sprinkle with powdered sugar just before serving.

*a **fletcher + fork** recipe*