

# RESCUE\*RECIPE - LEMON SQUARES



## INGREDIENTS

Shortbread base:

¾ cup flour

¼ cup cornstarch

½ cup icing sugar

½ cup butter or margarine

Lemon curd layer:

3 eggs

1 ¼ cups sugar

¼ cup flour

¼ tsp salt

1/3 cup **lemon juice\*** and the **zest of 2 lemons\***

## DIRECTIONS

**Step 1 – Mix all the ingredients for the shortbread base in a large bowl. Use a pastry blender or fork to create fine crumbs. Press crumbly mixture into a greased, wax paper lined 8x8 inch baking tin, or buttered pyrex baking dish.**

**Step 2- Bake for 12 minutes at 350' F (180 C)**

**Step 3- While baking the base, whisk all of the lemon curd layer ingredients in a large bowl.**



**Step 4- Remove the semi-baked base layer from the oven, pour the lemon layer on top.**

**Step 5 – Return to oven for 15 minutes. It's done when soft set. (Jiggle the pan, check that the lemon layer is soft set, not runny.)**

**Step 6 – Remove from oven, cool on rack. Dust with powdered sugar before serving.**

## FUNKY FOOD FACT:

LEMONS ARE A GOOD SOURCE OF VITAMIN C AND CITRIC ACID WHICH HELPS THE BODY ABSORB IRON. SQUEEZE ROOM TEMPERATURE LEMONS TO INCREASE JUICE YIELD! WASH LEMON BEFORE ZESTING.