

Lemon Squares

Crust:

2 cups flour
2 cubes butter
½ cup powdered sugar

Custard:

4 whole large eggs
6 T fresh lemon juice
2 cups granulated sugar
2 T flour
1 tsp baking powder
½ tsp salt

Topping:

Sifted powdered sugar

Preparation:

Melt butter and pour into 9x13 inch pan. Sift flour and powdered sugar together and add evenly to pan. Pat down and bake at 350 degrees for 30 minutes. Remove from oven.

In a blender beat the four eggs. Add the lemon juice and beat. Mix the sugar, flour, baking powder and salt together and gradually add to egg mixture. When all is well beaten, pour on top of the baked crust and return to 350 degree oven and bake for 25 minutes more.

Remove from oven and sprinkle lightly with sifted powdered sugar.