

Ingredients



- 1/2 Cup Lemon Juice (real)
- 1/2 tsp Baking Powder
- 3Tbs Flour
- 1 1/2 Cups Granulated Sugar
- 3 Eggs (slightly beaten)
- 2 cups sugar

Second Layer

- 1/3 Cup Powdered Sugar
- 1 1/2 Cups Flour (unsifted)
- 3/4 Cup Butter (melted)

Crust Layer Materials

Lemon Squares



Instructions

- Oven at 350 Degrees
- Heavily Grease a 9 x 13 baking pan.
- Mix crust ingredients well.
- Pat into pan and bake for 20 minutes or until lightly browned.
- After this layer is cooled to room temperature, Mix eggs, sugar, flour, baking powder, and lemon juice and pour on top. Bake for another 20 minutes.
- After cooled, dust with powdered sugar. Loosen edges and cut into squares to be frozen.

