

Lemon Squares

Yield 12 squares

Traditional, full fat, and very sweet.

parchment paper

1 cup all purpose gluten free baking flour mix (Bob's Red Mill works well)

¼ cup powdered sugar plus a few tablespoons for garnishing

½ cup chilled butter

2 eggs

1 dash salt

1 cup sugar

½ tsp baking powder

2 ½ tablespoons fresh lemon juice

Line an 8×8 pan with parchment paper. Oil the sides of the pan.

In a small bowl mix flour and powdered sugar. Cut in butter. You can pinch the butter and flour between your fingers, or use a tool called a pastry cutter. Either way mix the butter and flour together until it is crumbly and resembles cornmeal.

Pat the crumbles into a crust on the bottom only of the pan, not up the sides. Bake 20 minutes at 350.

Meanwhile, mix the remaining ingredients together. Pour over crust and bake an additional 20-25 minutes. Cool completely and dust with powdered sugar. Cut into squares.

Read more: <http://blog.kitchentherapy.us/2009/05/mothers-day-dinner/>