

GranDee's Lemon Squares

Crust:

1½ cups all-purpose flour
½ cup confectioners' sugar
6 ounces (12 tablespoons) cold butter

Filling:

6 large eggs
3 cups granulated sugar
1 cup plus 2 tablespoons lemon juice
½ cup all-purpose flour

Confectioners' sugar

Preheat the oven to 325 degrees. Cut up the butter into small pieces.

The crust: Combine the flour and confectioners' sugar. Add the butter and work in with a pastry blender until the butter is the size of small peas. The mixture will be very dry. Gently press the mixture evenly onto the bottom of a 9-by-13-inch baking pan.

Bake until golden brown, 20 minutes or so. Let cool to room temperature.

The filling: In a large bowl, whisk together the eggs and granulated sugar until smooth. Stir in the lemon juice and then the flour. Pour the filling on top of the crust.

Bake at 300 degrees until the lemon filling is set, about 40 minutes. Let cool to room temperature. Dust the top with the confectioners' sugar. For easier cutting let the bars sit for several hours after baking or put in refrig for an hour.