



NICHOLS LIVERPOOL

Lemon Squares

2 c. sifted flour
1/2 c. sifted confectioner sugar
1 c. butter
4 eggs
2 c. granulated sugar
1/2 c. fresh lemon juice
1/4 c flour
1/2 tsp. baking powder

grease 13 x 9x 2 inch pan and preheat 350 degrees

Sift flour & confectioner sugar together. Cut butter in until mixture clings together. Press into pan evenly. Bake @ 350 degrees for 20-25 min or until light brown.

Beat eggs, add granulated sugar and beat, add lemon juice and beat. Sift 1/4 c flour & baking powder together & stir into egg mixture. Pour over crust.

Bake @ 350 degrees for 25 minutes. Sift confectioner sugar over cooled lemon squares.