



Lemon squares

NIBBLEDISH CONTRIBUTOR

Ingredients

pastry ingredients:

125g of all-purpose flour;
40g of icing sugar;
120g of butter;
lemon zest;

lemon cream ingredients:

4 eggs;
250g of sugar;
lemon juice (about 4 or 5 lemons);
60g of all-purpose flour;

Instructions

In a bowl, mix the pastry ingredients - first the all-purpose flour with the icing sugar and lemon zests and then add the butter, which is better if melted.

Put the mixture in an square baking-pan and bake it for about 25-30 minutes at 170 degrees.

In the meanwhile, prepare the lemon cream beating the eggs with sugar and then

adding lemon juice and flour.

Turn down the oven to 140 degrees and pour the lemon cream mixture over the pastry layer, baking it for about 40-45 minutes at 140 degrees.

When it is cold, slice it into little squares and keep them in the fridge before serving