# lemon squares

## Family Chef: Aunt Pat

### Original Recipe Inspiration: Aunt Pat

#### Ingredients:

* 1 c butter or margarine at room temperature
* 1/2 c plus one tablespoon confectioners sugar
* two in one thirds C UN sifted all purpose flour
* 4 eggs
* one in 3/4 cs granulated sugar
* 1/3 c lemon juice
* 1/2 teaspoon double acting baking powder
* 1st thing

#### Instructions:

1. Preheat oven to 350 degrees.
2. In a medium bowl cream the butter or margarine confectioner sugar.
3. Add 2 cups flour and stir with wooden spoon until combined.
4. Spread evenly into a 13 by 9 inch baking pan.
5. Bake for 20 minutes.
6. Combine eggs, granulated sugar, remaining 1/3 Cup flour, lemon juice and baking powder in a blender. Cover and blend for five seconds.
7. Pour over partially baked crust
8. Bake an additional 25 minutes or until golden brown.
9. Cool completely on wire rack.
10. Sprinkle with remaining tablespoon of confectioner’s sugar.
11. Cut into 32 pieces.