

Donald's Lemon Squares

Topping adapted from <https://www.marthastewart.com/354020/lemon-squares>

Ingredients:

Base:

- 1/4 lb butter
- 1/4 cup brown sugar
- 1 cup flour

Topping:

- 2 large eggs, beaten
- 2 fl.oz milk
- 1.5 tablespoons flour
- 5-1/2 fl.oz granulated sugar
- 1/8 teaspoon salt
- 3 fl.oz lemon juice

Equipment:

- Countertop oven preheated to 350F (and then later reduced to 325F)
- 8" x 8" banking pan
- Parchment paper to line the baking pan
- Electric mixer
- 2 measuring cups (one for each of dry and wet ingredients)
- measuring spoons (1 tablespoon, 1/2 teaspoon, 1/4 teaspoon)
- 2 mixing bowls
- Fork
- Spatula / egg flipper
- Oven mitt
- Cooling rack
- Cutting board
- Knife
- One or more container large enough to store the lemon squares in a single layer

Making the crust:

- 1) Prior to beginning, bring butter to room temperature in a mixing bowl
- 2) When ready to begin, preheat oven to 350F
- 3) Line the baking pan with parchment paper
 - Use a single piece of parchment paper which will sufficiently extend up and beyond the edges of the baking pan
- 4) Cream the butter with the electric mixer
- 5) Add the brown sugar to the butter
- 6) Mix the brown sugar and the butter with the electric mixer
- 7) Add the flour
- 8) Mix the flour, brown sugar, and the butter with the electric mixer
 - Mixture will be crumbly to powdery
- 9) Transfer mixture to the baking pan
- 10) Spread the mixture evenly across the baking pan and press down with hands, or a spatula / egg flipper
- 11) Bake in oven for 16 minutes, until top and edges are a light golden brown
 - Rotate baking pan part way through

Making the topping:

While the crust is baking in oven:

- 12) Crack eggs into a mixing bowl
- 13) Beat eggs lightly with a fork

- 14) Add milk, flour, sugar, and salt to mixing bowl
- 15) Thoroughly mix the milk, flour, sugar, and salt, ensuring that the sugar is fully dissolved
- 16) Add lemon juice
- 17) Thoroughly mix the lemon juice into the the milk, flour, sugar, and salt mixture.

Finishing baking:

- 18) Remove the crust from the oven after 16 minutes of baking
- 19) Reduce oven temperature to 325F
- 20) Pour the topping mix onto the still hot crust
- 21) Place baking pan back in oven
- 22) Bake for 20 minutes, or until topping gels and edges begin to turn a light golden brown
 - Rotate baking pan part way through

After the baking:

- 23) Using oven mitts, remove pan from oven
- 24) Place baking pan on cooling rack
- 25) Allow to cool completely
- 26) Grip parchment paper edges, and remove pan contents; place on cutting board
- 27) Cut into 16 (4 x 4) or 20 (5 x 4) squares when completely cool
- 28) Serve; place excess lemon squares in one or more containers, single layer; refrigerate