

Donald's Lemon Squares

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

April 2020: Now making half batches because a full batch "makes too many"

Ingredients:

Base:

- 1-3/4 cups flour
- 3/4 cup margarine (or butter) at room temperature
- 3/4 cup icing sugar, plus a bit more for dusting the top at the end
- 3/4 teaspoon salt

Topping:

- 4 large eggs, beaten
- 1/4 cup milk
- 3 tablespoons flour
- 1-1/3 cups granulated sugar
- 1/4 teaspoon salt
- 3/4 cup lemon juice

Equipment:

- Conventional oven preheated to 350F (and then later reduced to 325F)
- 9" x 13" baking pan
- Parchment paper to line the baking pan
- 2 measuring cups (one for each of dry and wet ingredients)
- measuring spoons (1/2 teaspoon, 1/4 teaspoon)
- 2 mixing bowls
- Fork
- Spatula / egg flipper
- Oven mitt
- Cooling rack
- Cutting board
- Knife
- Container large enough to store single layer

Making the crust:

- 1) Preheat oven to 350F
- 2) Line the baking pan with parchment paper
 - a single piece of parchment paper which will sufficiently extend beyond the edges of the baking pan
- 3) Place flour, icing sugar, salt, and margarine in mixing bowl
- 4) Break up the margarine into pea sized pieces with the fork, which will mix the ingredients
 - mixture will be crumbly
- 5) Transfer mixture to the baking pan
- 6) Spread the mixture evenly across the baking pan and press down with hands, or a spatula / egg flipper
- 7) Bake in oven for about 16 minutes, until edges are golden brown
 - rotate part way through

Making the topping:

- 8) While the crust is baking in over, crack eggs into a mixing bowl
- 9) Beat eggs lightly
- 10) Add milk, flour, sugar, and salt to mixing bowl
- 11) Thoroughly mix all ingredients, ensuring that the sugar is fully dissolved
- 12) Add lemon juice

13) Thoroughly mix

Finishing baking:

- 14) Remove the crust from the oven after 16 minutes
- 15) Reduce oven temperature to 325F
- 16) Pour the topping mix on the still hot crust
- 17) Place baking pan back in oven
- 18) Bake for 20 minutes, or until topping gels and edges begin to turn golden brown
 - rotate part way through

After the baking:

- 19) Remove pan from oven
- 20) Sprinkle icing sugar on top of the dessert
- 21) Place baking pan on cooling rack
- 22) Allow to cool completely
- 23) Grip parchment paper edges, and remove pan contents; place on cutting board
- 24) Cut into squares when completely cool
- 25) Serve; place excess in containers, single layer; refrigerate