



Lemon Squares

Keep your menu light and summery with citrusy lemon squares. You and your sweetheart will love sharing these sweet-tart delights!

12 - 24 servings



Average

● up to 60 Min.



Ingredients:

Base:

1 cup all-purpose flour
0.25 cup sugar
0.5 cup butter

Filling:

2 eggs
1 pouch Shirriff Lemon Pie Filling (212 g)
0.5 cup ground almonds
0.25 cup sliced almonds
0.3 cup raspberry jam

- 1 In food processor, mix flour and sugar; blend in butter until mixture clumps together.
- 2 Press firmly into 8" (20 cm) square pan. Bake at 350°F (180°C) for 15 - 18 minutes or until lightly browned. Remove from oven and spread with jam.
- 3 Beat eggs until light and creamy. Beat in pie filling powder and ground almonds. Pour over jam layer. Sprinkle with sliced almonds. Bake 20 - 25 minutes or until set and firm to touch. Cool. Cut into squares.

