

LEMON SQUARES

1 cup all-purpose flour
½ cup margarine or butter, softened
¼ cup powdered sugar
1 cup granulated sugar
2 teaspoons grated lemon peel, if desired
2 tablespoons lemon juice
½ teaspoon baking powder
¼ teaspoon salt
2 eggs

Heat oven to 350°. Mix flour, margarine and powdered sugar. Press in ungreased square pan, 8x8x2 or 9x9x2 inches, building up ½-inch edges. Bake 20 minutes. Beat remaining ingredients about 3 minutes or until light and fluffy. Pour over hot crust.

Bake about 25 minutes or until no indentation remains when touched lightly in center; cool. Sprinkle with powdered sugar if desired. Cut into 1 ½-inch squares. *Makes 25 squares.*

Alternative: stir ½ cup flaked coconut into egg mixture.

Betty Crocker's 40th Anniversary Edition Cook Book