

TASTE WITHOUT WASTE

Lemon Squares

Makes one 8x8 inch slab.

Ingredients

½ cup self raising flour
¼ cup plain flour
1/3 cup sugar
¼ tsp salt
115g unsalted butter, softened
2 eggs
2 ½ tsp lemon zest
2 tbsp lemon juice

Lemon Icing

½ cup icing sugar
4 tsp lemon juice

Method

Preheat the oven to 180C. Grease an 8x8 inch baking pan and line with baking paper.

Sift together the flours and salt. Set aside.

In a small bowl whisk together the eggs with the lemon zest and juice. Set aside.

In a large bowl beat the butter until creamy. I used a wooden spoon, however you can use an electric mixer. Add the sugar and continue beating until the mixture is light and fluffy.

Add 1/3 of the flour mixture and mix until completely incorporated. Now add half of the egg mixture, beating well to combine. Follow with another 1/3 of the flour and then the last ½ of the egg mixture. Gently fold in the last 1/3 of the flour mixture. The batter should be relatively smooth and creamy.

Pour into the prepared baking dish and use the back of a dampened plastic spatula to spread the batter out evenly. Bake for 20 minutes or until just turning golden and firm and springy to the touch. A toothpick should come out clean when inserted. Set the baking dish on a wire rack to cool for 10 minutes. Then turn the slice out onto the rack and leave to cool completely before icing.

Lemon Icing

Whisk together the icing sugar and lemon juice to form a smooth, runny mixture. Spread over the cooled slice and allow the icing to set before cutting into squares.

Source: Adapted from [Bakergirl](#) (originally adapted from [Rita's Recipes](#)).

Printed from: www.tastewithoutwaste.com