



Dessert

Mom's Lemon Squares

from Jayne MacKenzie, Chester Basin

My mom made them for me one Christmas

and it became a holiday tradition

you can make all year long



My mom Vera Reeves (pictured above) credits the Ladies Auxiliary, Jasper Place Branch #255 in Edmonton Alberta for this yummy recipe as it's a Royal Canadian Legion cookbook recipe and she's surely made them for all all sorts of occasion, but one year I asked for them at Christmas and it became a true holiday tradition.

Jayne MacKenzie, Chester Basin

INGREDIENTS

2 cups of flour

1 cup butter or margarine (Mom uses half and half.)

2 cups sugar

4 eggs

1 tbsp. lemon rind

1/2 cup of icing sugar

1/4 cup flour

1 tsp. baking powder

4 1/2 tbsp. lemon juice

DIRECTIONS

Combine first three ingredients and blend with a pastry blender.

Press into a 9 by 13 pan and bake at 325 for 20-25 minutes.

Combine flour, sugar and baking powder in a small bowl. When crust is baked, remove from oven.

Mom always lets her eggs come to room temp otherwise the filling won't set.

Beat together the eggs, lemon juice and lemon rind until frothy; then add the flour/sugar mixture and blend.

Pour over crust and bake at 325 for 20-25 minutes.

Cool and cut into squares.

ENJOY!!!