



Lemon Squares

Delicate and delightfully lemony, these squares are a snap to make.

Ingredients

- 4 eggs, large
- 1 cup sugar
- 2 tablespoons finely chopped lemon peel (from about 4 small or 2 large lemons)
- ¼ cup lemon juice
- ¼ teaspoon salt
- ½ cup (1 stick) butter, melted
- 15 tablespoons (1 cup minus 1 tablespoon) [Pamela's Coconut Flour](#)
- ¼ cup powdered sugar

Directions

Preheat oven to 375° with rack in the top third of the oven. Line an 8 x 8-inch baking pan with parchment paper and then lightly spray it with nonstick cooking spray.

In a medium bowl, stir together eggs, sugar, lemon peel, lemon juice, salt, and butter. Stir in Coconut Flour until well combined. Spread batter evenly in the pan. Allow to sit a couple of minutes before baking. Bake for 32 to 38 minutes, until top is firm to a gentle touch, and edges and wisps on top are browning. Allow to cool completely in the pan.

Remove entire cooled square from pan, sift powdered sugar evenly over the top, and cut into sixteen 2 x 2-inch or twenty-five 1¼-inch cookies. If serving the next day, wrap tightly and refrigerate. Sprinkle more powdered sugar over cookies before serving, if desired.

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