

Creamy Lemon Squares by Lynn's Recipes



Lynn demonstrates how to make Creamy Lemon Squares. This is a great dessert or snack. Adapted from Southern Comfort Cooking.

Ingredients:

Crust Ingredients:

- 4 Tablespoons (1/2 stick) unsalted butter, melted and cooled
- 1-1/2 cups graham cracker crumbs
- 1/4 cup sugar

Filling Ingredients:

- 2 large egg yolks
- 1 can (14 ounces) sweetened condensed milk
- 1/2 cup fresh squeezed lemon juice

Preheat oven to 350°. Spray an 8" square baking dish with cooking spray. Line with parchment paper, leaving a 2" overhand on 2 sides. Set aside.

Mix the graham cracker crumbs, butter and sugar in a medium bowl until well combined. Press mixture into the bottom and up the sides about an inch. Bake until lightly browned 8-12 minutes. Cool crust for 30 minutes.

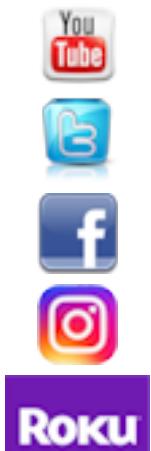
In a large bowl, whisk together the egg yolks and condensed milk. Add the lemon juice and whisk until smooth. Pour the filling into the cooled crust and carefully spread to the edges.

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Bake until set, about 15 minutes. Cool in the pan on a cooling rack. Chill at least 1 hour before serving. Lift out of the pan, using the parchment paper that is overhanging. Transfer to a cutting board and with a serrated knife, cut into 16 squares. Wipe the knife with a damp kitchen towel between each cut.

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