



## Lemon Drop Squares

READY IN



10 min.

SERVINGS



100

CALORIES



56 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- ☐ 0.3 cup firmly brown sugar packed
- ☐ 1 cup butter cubed
- ☐ 2.5 cups flour all-purpose
- ☐ 0.7 cup granulated sugar
- ☐ 20 oz lemon curd
- ☐ 0.5 cup quick-cooking oats uncooked

### Equipment

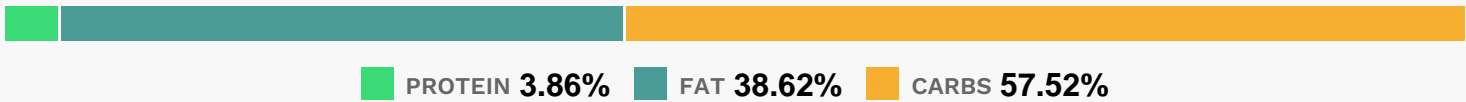
- ☐ frying pan

- ☐ baking paper
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ aluminum foil
- ☐ microwave

## Directions

- ☐ Line bottom and sides of a 13- x 9-inch pan with heavy-duty aluminum foil or parchment paper, allowing 2 to 3 inches to extend over sides; lightly grease foil.
- ☐ Preheat oven to 35
- ☐ Beat flour, butter, granulated sugar, oats, and brown sugar with an electric mixer until crumbly and mixture resembles wet sand. Reserve 1 1/4 cups mixture. Press remaining mixture onto bottom of prepared pan.
- ☐ Bake at 350 for 20 to 22 minutes until light golden brown.
- ☐ Meanwhile, microwave both jars of lemon curd at the same time at HIGH 1 minute or until pourable.
- ☐ Spread lemon curd over hot baked crust, and sprinkle with reserved crumb mixture.
- ☐ Bake at 350 for 30 minutes or until bubbly and brown.
- ☐ Let cool in pan on a wire rack 30 minutes. Lift from pan, using foil sides as handles. Cool completely on a wire rack (about 30 minutes).
- ☐ Remove foil, and cut into squares.

## Nutrition Facts



## Properties

Glycemic Index:2.6, Glycemic Load:2.81, Inflammation Score:-1, Nutrition Score:0.62913043392093%

## Nutrients (% of daily need)

Calories: 56.07kcal (2.8%), Fat: 2.43g (3.73%), Saturated Fat: 1.51g (9.44%), Carbohydrates: 8.13g (2.71%), Net Carbohydrates: 7.99g (2.91%), Sugar: 5.46g (6.07%), Cholesterol: 4.88mg (1.63%), Sodium: 31.9mg (1.39%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.55g (1.09%), Manganese: 0.04mg (1.96%), Vitamin B1: 0.03mg (1.79%), Selenium: 1.24µg (1.77%), Folate: 5.92µg (1.48%), Vitamin A: 56.73IU (1.13%)