



## Lemon Squares

 Dairy Free

READY IN



45 min.

SERVINGS



100

CALORIES



78 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 1 cup butter melted
- ☐ 4 eggs beaten
- ☐ 2.3 cups flour all-purpose divided
- ☐ 0.3 cup juice of lemon
- ☐ 0.5 cup powdered sugar sifted
- ☐ 100 servings additional powdered sugar sifted
- ☐ 2 cups sugar

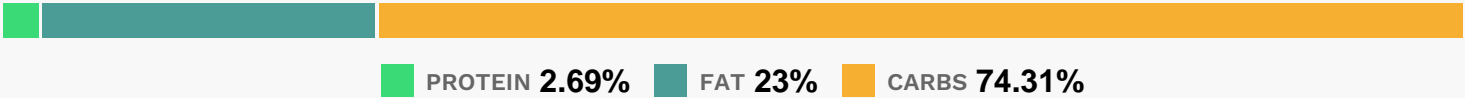
## Equipment

- ☐ oven
- ☐ mixing bowl
- ☐ baking pan

## Directions

- ☐ Combine 2 cups flour and 1/2 cup powdered sugar; add butter, mixing well. Press mixture evenly into a 13- x 9- x 2-inch baking dish.
- ☐ Bake at 350 for 20 minutes.
- ☐ Combine eggs, sugar, and lemon juice in a medium mixing bowl; beat well. Sift together 1/4 cup flour and baking powder in a medium mixing bowl; stir into egg mixture.
- ☐ Pour over baked crust.
- ☐ Bake at 350 for 25 minutes or until lightly browned and set.
- ☐ Sprinkle lightly with additional powdered sugar. Cool and cut into 1-inch squares.

## Nutrition Facts



## Properties

Glycemic Index:2.37, Glycemic Load:4.35, Inflammation Score:-1, Nutrition Score:0.69999999625851%

## Flavonoids

Eriodictyol: 0.04mg, Eriodictyol: 0.04mg, Eriodictyol: 0.04mg, Eriodictyol: 0.04mg Hesperetin: 0.12mg, Hesperetin: 0.12mg, Hesperetin: 0.12mg, Hesperetin: 0.12mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg

## Nutrients (% of daily need)

Calories: 78.12kcal (3.91%), Fat: 2.04g (3.13%), Saturated Fat: 0.44g (2.74%), Carbohydrates: 14.81g (4.94%), Net Carbohydrates: 14.73g (5.36%), Sugar: 12.44g (13.82%), Cholesterol: 6.55mg (2.18%), Sodium: 26.3mg (1.14%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.54g (1.07%), Selenium: 1.57µg (2.24%), Vitamin A: 90.75IU (1.82%), Vitamin B1: 0.02mg (1.55%), Folate: 6.16µg (1.54%), Vitamin B2: 0.03mg (1.49%), Manganese: 0.02mg (1.01%)