



Luscious Lemon Squares



Dairy Free



Popular

READY IN



60 min.

SERVINGS



25

CALORIES



118 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.5 cup butter softened
- ☐ 2 eggs
- ☐ 1 cup flour all-purpose gold medal®
- ☐ 1 cup granulated sugar
- ☐ 2 tablespoons juice of lemon
- ☐ 2 teaspoons lemon zest grated
- ☐ 25 servings powdered sugar

☐ 0.3 teaspoon salt

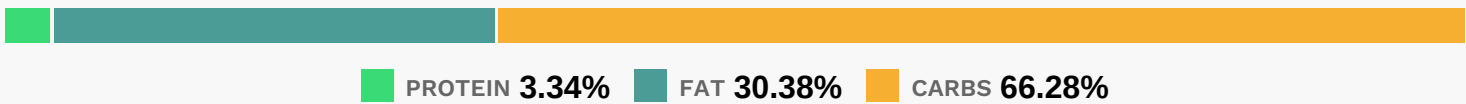
Equipment

- ☐ frying pan
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Heat oven to 350°F.
- ☐ Mix flour, butter and powdered sugar. Press in ungreased square pan, 8x8x2 or 9x9x2 inches, building up 1/2-inch edges.
- ☐ Bake crust 20 minutes.
- ☐ Beat granulated sugar, lemon peel, lemon juice, baking powder, salt and eggs with electric mixer on high speed about 3 minutes or until light and fluffy.
- ☐ Pour over hot crust.
- ☐ Bake 25 to 30 minutes or until no indentation remains when touched lightly in center. Cool; dust with powdered sugar.
- ☐ Cut into about 1 1/2-inch squares.

Nutrition Facts



Properties

Glycemic Index:9.48, Glycemic Load:8.37, Inflammation Score:-1, Nutrition Score:1.3243478376256%

Flavonoids

Eriodictyol: 0.06mg, Eriodictyol: 0.06mg, Eriodictyol: 0.06mg, Eriodictyol: 0.06mg Hesperetin: 0.17mg, Hesperetin: 0.17mg, Hesperetin: 0.17mg, Hesperetin: 0.17mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg

Nutrients (% of daily need)

Calories: 118.18kcal (5.91%), Fat: 4.07g (6.26%), Saturated Fat: 0.88g (5.48%), Carbohydrates: 19.96g (6.65%), Net Carbohydrates: 19.81g (7.2%), Sugar: 15.87g (17.63%), Cholesterol: 13.09mg (4.36%), Sodium: 79.91mg (3.47%),

Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.01g (2.01%), Selenium: 2.87µg (4.11%), Vitamin A: 181.56IU (3.63%), Folate: 11.11µg (2.78%), Vitamin B1: 0.04mg (2.77%), Vitamin B2: 0.05mg (2.69%), Manganese: 0.04mg (1.8%), Iron: 0.31mg (1.74%), Phosphorus: 15.28mg (1.53%), Vitamin B3: 0.3mg (1.5%), Vitamin E: 0.18mg (1.22%)