

Lemon Squares

Preheat oven to 350°

2 cubes (1 cup) Earth Balance Vegan butter (softened)
1/2 cup powdered sugar
2 cups flour (unbleached)

1 cup Just Eggs (shake bottle well)
8 Tablespoons fresh squeezed organic lemon juice
Zest of one lemon
2 cups sugar
1/4 cup + 1 tablespoon flour

In medium bowl, cream vegan butter and powdered sugar. Add 2 cups flour a little at a time until well blended. Press into 9" by 13" glass baking dish. Metal is ok too. Press firmly into dish ensuring edges are firm.

Bake 15 - 20 minutes at 350°, until edges are lightly browned. Let cool.

Combine 2 cups sugar with flour in separate bowl, mix well.

Blend Just Eggs with fresh lemon juice and zest in medium bowl, add sugar and flour mixture to Just Eggs mixture. Pour over cooled shortbread crust.

Bake at 350° for 30 to 35 minutes. Check to see if lemon topping is bubbling. Continue baking and checking until all bubbles have popped. (My slow oven takes 45 minutes). Verify complete until toothpick is almost clean, not wet.

Cool and sprinkle sifted powdered sugar over top. Cut into squares. Enjoy!

Note: This recipe is easily halved using square 8" x 8" pan and shortened time. Still 15 - 20 for the shortbread crust, start checking at 25 to 30 minutes for lemon topping.