

*From Gluten-Free Nosh at [www.glutenfreenosh.com](http://www.glutenfreenosh.com)*

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*Please refer to web site for full story and information about the recipe.*

## **Luscious Gluten-Free Lemon Squares**

*(gluten-free, kid-friendly, dairy)*

[By Gluten-Free Nosh](#)

### **Ingredients:**

#### **Crust:**

1 cup (2 sticks) butter

1/2 cup confectioners' sugar

2 cups gluten-free flour (I used 3/4 cup sorghum flour, 1/2 cup amaranth flour, 1/2 cup tapioca starch, 1/4 cup sweet rice flour)

#### **Filling:**

4 eggs

1-1/2 cups sugar

1/3 cup fresh lemon juice (about 2 lemons)

1 tablespoon cornstarch

1/2 teaspoon baking powder

1 tablespoon [lemon zest](#), grated

### **Method:**

1. Preheat oven to 325 degrees. Line 13 x 9 x 2-inch baking pan with parchment paper, covering the bottom and sides of the pan.
2. In medium bowl, use [pastry blender](#) or two knives to combine butter, confectioners' sugar and gluten-free flours until it takes on a gravelly consistency, with small pea-sized lumps of coated butter. Pat mixture into pan, making sure the crust is as evenly leveled as possible, and bake for 15 minutes. Remove from oven.
3. Meanwhile, beat eggs. Add sugar, lemon juice, cornstarch, baking powder and lemon zest and stir until well mixed. Pour egg mixture over baked crust. Return pan to oven and bake for 15 to 20 minutes (do not overbake).
4. Sprinkle with additional confectioners' sugar, using a sifter that's only been used for gluten-free food. Lemon squares are easier to cut when they are frozen. Put pan in freezer. When frozen, lift out lemon squares on the parchment paper. Cut into 24 to 36 squares and store squares in an airtight container in the freezer.

**Yield:** 24 to 36 lemon squares