

# Easy Lemon Squares

Easy Lemon Squares, these tangy squares are quick, easy and so delicious, made with a buttery shortbread base and a fresh lemon filling.



Prep Time	Cook Time	Total Time
15 mins	45 mins	1 hr

Course: Desserts    Cuisine: American    Servings: 16 squares  
Calories: 144kcal    Author: [Rosemary Molloy](#)



4.97 from 304 votes

## Ingredients

### SHORTBREAD BASE

- 112 g butter\* (softened)
- 30 g powdered sugar
- 130 g flour
- 1 pinch salt

**\* I always use salted butter, if you use unsalted then increase the salt to 1/4 teaspoon.**

### LEMON FILLING

- 2 large eggs
- 200 g granulated sugar
- 0.5 teaspoon baking powder
- 3 tablespoons lemon juice
- 1 pinch salt
- zest of 1/2-1 lemon (1/2 - 1 tablespoon)

## Instructions

1. Pre-heat oven to 350F (180C). Lightly grease and flour an 8x8 inch (20x20cm) square cake pan or line with parchment paper.

### SHORTBREAD BASE

1. In a medium bowl, beat on medium speed the butter and powdered sugar until combined then add the flour and beat again until a soft dough forms (approximately 1 1/2 minutes). Pat evenly onto the bottom of the prepared baking pan. Bake 18-20 minutes. Remove from oven, but leave it on, let the crust cool before adding the filling.

### LEMON FILLING

1. Meanwhile in a medium bowl, beat together, the eggs, granulated sugar, baking powder, fresh lemon juice, pinch of salt and zest. If you are worried about the filling sinking to the bottom then add 3-4 tablespoons of all purpose flour.
2. Pour over the cooled crust (not hot) baked crust and return to the oven for 20-25 minutes (until the centre is set, I baked mine for 25 minutes, may need to go a bit longer).
3. Cool in the pan, I recommend that you also chill in the fridge for 1 hour for easier cutting, cut into squares, remove from pan, dust with powdered sugar and serve. Enjoy!