Lemon Squares

Crust

1/2 cup powdered sugar

1 1/2 cups flour

12 Tablespoons butter, room temperature

Filling

4 eggs

1 1/3 cups sugar

3 Tablespoons flour

2/3 cup fresh lemon juice

1/3 cup milk

1/8 teaspoon salt

Combine powdered sugar and flour in bowl of standing mixer for crust.

Beat in butter, one tablespoon at a time.

Press crust mixture into a greased, parchment lined 9x13 inch pan.

Bake crust 25 minutes at 350.

Whisk together eggs, sugar and flour.

Whisk in lemon juice, milk and salt.

Pour filling over warm crust. Reduce oven to 325. Bake 20 minutes.

Cut into squares. (I made 24 roughly 2 inch squares.)

Sprinkle with powdered sugar.