

Gluten Free Lemon Squares

Crust:

1/2 cup butter, softened
1/2 cup brown sugar
1 cup corn meal or polenta
1 cup ground hazelnuts or pecans
1 cup ground almonds
1 egg
1/2 tsp lemon oil (*optional, but highly recommended!*)
lemon zest

Topping:

2 eggs
3/4 cup sugar
1 tbsp. corn starch
1 tbsp. lemon zest
1/2 tsp. baking powder
2 tbsp. lemon juice

icing sugar, to dust

Preheat oven to 350°F and line a 9x13 pan with parchment.

Cream butter and sugar together. Then add remaining crust ingredients and blend with a hand mixer until it forms a soft, grainy dough.

Press mixture into pan and smooth with a spoon.

Bake 20 minutes, or until golden and firm to the touch. Prick crust all over and set aside.

For the topping, beat eggs and sugar until light coloured. Stir in remaining ingredients and then pour mixture over crust.

Return to oven and bake another 20 minutes, or until golden around the edges.

Cool in the pan before cutting into squares. Dust with icing sugar before serving.