

# LEMON squares



1 package 1-2-3 Gluten Free® Lindsay's Lipsmackin' Roll-out & Cut Sugar Cookies  
dough prepared according to package instructions  
4 eggs  
½ cup sugar  
4 Tbsp. tapioca flour  
Zest of 1 lemon, finely grated  
¾ cup lemon juice  
⅛ tsp. salt  
¼ tsp. lemon extract  
Dusting of powdered (confectioner's) sugar

- ① Prepare dough of 1 package 1-2-3 Gluten Free® Lindsay's Lipsmackin' Sugar Cookie Mix.
- ② Preheat oven to 350° F.
- ③ Line 9" x 13" baking pan with foil. Spread cookie dough in pan evenly. Refrigerate for ½ hour. Bake cookie dough for 15-20 minutes, until golden brown.
- ④ In bowl of mixer with paddle attachment, mix eggs, sugar, tapioca flour, lemon zest, lemon juice, salt and lemon extract. Mix well.
- ⑤ Remove pan from oven. Pour lemon juice mixture over cookie dough.
- ⑥ Reduce oven temperature to 325° F. Bake for 20 minutes, until topping feels firm when touched.
- ⑦ Cool for 30 minutes. Using the foil, carefully remove from pan and cool completely. Dust with powdered sugar. Cut and serve.

