

CREAMY LEMON SQUARES

FOR THE CRUST

4 tablespoons butter, melted and cooled, plus more for pan

1-1/2 cup graham cracker crumbs

1/4 cup sugar

FOR THE FILLING

2 large egg yolks

1 can (14 ounces) sweetened condensed milk

1/2 cup fresh lemon juice (3 lemons)

How to make it :

Preheat oven to 350F / 180C degrees.

Brush a square baking dish with melted butter.

Crush graham crackers

Then add in sugar and butter and blend to mix.

Press mixture into bottom of prepared pan.

Bake until lightly browned, 8 to 12 minutes.

Cool crust, 30 minutes.

TO MAKE THE FILLING

*In a large bowl, whisk together egg yolks and condensed milk.

*Add lemon juice; whisk until smooth.

*Pour filling into cooled crust; carefully spread to edges.

*Bake until set, about 15 minutes.

*Cool in pan on rack.

*Chill at least 1 hour before serving.

Serve with whipped cream.

Source: Allrecipes.com