

Lemon Crumbles

Leaskdale, Ontario

A note from the authors,

“Buttery and rich with just the right amount of lemon, these squares must have been a favourite with Maud, who was quite partial to the flavour of lemon.”

Recipe is used with permission.



Recipe

A recipe from Aunt Maud's Recipe Book:
from the Kitchen of L.M. Montgomery

First prepare the filling

1 cup sugar

1 tablespoon flour

3/4 cup water

1 egg, slightly beaten

1 lemon- grated rind and juice

In a saucepan mix sugar and flour and stir in water and slightly beaten egg. Cook, stirring constantly until smoothly thickened. Remove from heat and add lemon rind and juice. Cool while mixing the following as a base and top:

3/4 cup all purpose flour

1 teaspoon baking powder

3/4 cup butter

1/2 cup medium flaked coconut

1 1/2 cup cracker crumbs (regular soda crackers)

Sift flour and baking powder together. Mix in butter. Then add sugar, coconut and cracker crumbs. Spread 1/2 this mixture in a butter 9x9 inch baking tin and press firmly. Add filling, then spread balance of mixture on top. Bake in moderate oven until nicely browned. 350 degrees Fahrenheit for 25 minutes, Cut in small squares when cooled.