

Lemon Date Squares

Shortbread

½ cup butter

1 cup sugar

1 cup sifted flour

1 tsp grated lemon rind

Filling

2 eggs

¼ cup powdered sugar

2 tbsp sifted flour

½ tsp baking powder

½ tsp salt

1 cup coconut flakes

½ cup chopped dates

1 tbsp lemon juice

Cream the butter and sugar in a bowl until light and fluffy. Blend in the flour and lemon rind. Press into an 8x8 pan. Bake for 20 minutes at 350°.

Beat eggs until thick and lemon-colored. Blend in sugar and then flour, baking powder, salt, coconut, dates, and lemon juice. Spoon over shortbread and bake until firm and brown, about 25 minutes. Cool on wire rack and cut into squares.

Adapted from the *Southern Living Desserts Cookbook* (1971).