

*Perfect recipe  
for collective kitchens*

# Lemon Squares



**PREPARATION 15 MIN**  
**COOKING 20 MIN**  
**SERVINGS 16 squares**

## Preparation

- Preheat the oven to 375 °F. In a bowl, whisk the brown sugar with 125 ml (½ cup) of butter until light and fluffy.
- In another bowl, mix the flour with the rolled oats and a pinch of salt. Add to the first mixture, stirring until it has a grainy texture.
- Butter an 8 x 11-inch baking dish, then spread half of the oat mixture onto it. Press the surface with the back of a spoon.
- In a saucepan, prepare the lemon pie filling with the egg yolks and the remaining butter by following to the instructions on the package.
- Pour the lemon mixture into the baking dish. Let cool for 5 minutes, until a film forms on the top of the preparation.
- Spread the rest of the oat preparation in the dish, without pressing. Bake for 20 to 25 minutes
- Remove from the oven, let cool, and refrigerate for 3 hours. Cut into 16 squares.

Source : 5 ingrédients 15 minutes



**To calculate the amount needed for each ingredient:** Amount of the basic recipe X Number of recipes = Total Amount

Ingredient	Amount	Number of recipes	Total amount
Brown sugar	250 ml (1 cup)		
Softened butter	140 ml (½ cup + 1 tbsp.)		
Flour	330 ml (1 1/3 cups)		
Rolled oats	250 ml (1 cup)		
Lemon pie filling mix	1 package (212 g)		
Egg yolks, lightly beaten	2		

