

# Lemon squares



The name of this cake reveals that it is extremely refreshing. It is very simple to prepare and as it cools in the fridge overnight, it brings true refreshment to these hot days.

## **INGREDIENTS FOR THE BISCUIT :**

5 eggs

180 g of sugar

1 package of vanilla sugar

a pinch of salt

100 ml of oil

150 g of flour

1 package of baking powder

lemon peel of one lemon

## **INGREDIENTS FOR THE FILLING :**

250 ml of lemon juice (strained)

800 ml of water

7 spoons of sugar

1 package of vanilla sugar

4 packages of vanilla pudding

200 g of butter (room temperature)

**FOR THE TOPPING :**

7 spoons of lemon juice (strained)

250 g of powdered sugar

**ADDITIONAL INGREDIENTS :**

250 g of Petit-Beurre biscuits

300 ml of cream

**PREPARATION :**

1 . dissolve vanilla pudding in lemon juice ...

2 . put water together with sugar and vanilla sugar in a pot and let it boil, then add the dissolved pudding and cook for 1 more minute, stirring all the time ...

3 . take the filling from the edge of the pot with a rubber spatula and put transparent foil directly on the filling , so that no coating is formed ...

4 . let the filling cool completely or you can prepare it a day earlier as I did ...

5 . heat the oven to 180 degrees ...

6 . put eggs, sugar, vanilla sugar, a pinch of salt and lemon peel in a bowl and mix about 10 minutes. After 10 minutes add oil lightly and continue mixing for 2 more minutes ...

7 . sift flour and baking powder into the mixture and stir with light circular movements till the mixture gets homogenous and flour lumps disappear ...

8 . cover a big baking tray ( 38×33 ) with parchment paper and

pour the biscuit onto it and distribute evenly ... bake the biscuit at 180 degrees for about 25 minutes ...

9 . take the baked biscuit out of the tray, together with parchment paper and leave it about 30 minutes to cool completely ...

10 . turn the cooled biscuit over and put it on a platter, take the parchment paper off carefully and place a rim around the biscuit. Leave the biscuit aside to finish the filling ...

11 . add butter (room temperature) into the cold filling and mix well. Mix cream separately (be careful not to mix it too much)

12 . line the filling, cream and Pettit-Beurre on the biscuit, in this order. When Pettit Beurre is placed on the cake, you can prepare the topping ...

13 . mix powdered sugar with lemon juice till lumps completely disappear ...

14 . pour the topping over Pettit Beurre and spread it evenly (topping should be spread a bit faster as it tightens quickly)

...

15 . leave the cake in the fridge overnight so that Pettit Beurre biscuits can soften ...

**NOTE :**

The cake does not need to be taken out of the baking tray if you do not want to. If you want to leave the cake in the tray, then before baking the biscuit you should butter and flour the bottom of the whole tray evenly and shake out any excess flour.

When the biscuit is baked, leave it in the tray to cool completely and then continue preparations as explained in the recipe.

It is obligatory to leave the cake in the fridge overnight, so that Pettit Beurre biscuits can soften.



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