

Recipe inspired by [Hotly Spiced's No Bake Lemon Slices](#).



## Half Baked Lemon Squares

*For the Shortbread:*

1/2 pound (2 sticks) unsalted butter at room temperature  
1/2 c sugar  
2-1/2 c all-purpose flour  
1/4 t salt

*For the topping:*

1 T softened butter  
3 c confectioner's sugar  
juice of 2 lemons  
zest of 1 lemon

Preheat oven to 300F.

Sift the dry ingredients in a large mixing bowl. Add the butter slowly to the dry ingredients, and using two knives in a scissors fashion (or a pastry blender) cut the butter into the dry ingredients. Once both small and large crumbs have formed, use your hands to begin to knead and form the dough.

After the dough is formed, press it out into a greased 9-inch by 13-inch baking dish. Smooth it evenly into the pan.

Bake for 40-45 minutes, or until the edges are a pale golden color. Do not overcook or brown. Once done, remove from the oven and set aside to cool.

To prepare the topping, mix together all ingredients until a smooth icing is formed. Use a rubber spatula to spread evenly over the cooled shortbread. Refrigerate for an hour before serving. Keep leftovers covered in the refrigerator for up to a week.

