We’re committed to using the power of business as a force for social and environmental good.

SNOW WHITE Non-Melting Sugar

For a finishing touch that lasts.

NET WT 16 OZ (1 LB) 454g

100% EMPLOYEE OWNED

Snow White
Non-Melting Sugar

Lemon Squares

MAKES 16 SERVINGS

Confectioners'-type sugar that won’t melt or disappear and holds up under plastic. Superior for sprinkling on lemon squares and warm doughnuts and muffins.

CRUST

• 1 cup (120g) King Arthur Unbleached All-Purpose Flour
• 1/4 teaspoon salt
• 1/4 cup (28g) confectioners’ sugar
• 8 tablespoons (113g) unsalted butter, at room temperature

TOPPING

• 4 large eggs
• 1 large egg yolk
• 1 cup + 2 tablespoons (223g) granulated sugar
• 3 tablespoons (21g) confectioners’ sugar
• 1/4 cup (28g) King Arthur Unbleached All-Purpose Flour
• 1/8 teaspoon salt
• 2/3 cup (152g) lemon juice
• Snow White Non-Melting Sugar

DIRECTIONS

Preheat the oven to 350°F.

To make the crust:
Whisk together flour, salt, and confectioners’ sugar. Work in butter until crumbly. Press firmly into an ungreased 8” square pan. Bake 30 to 35 minutes, until golden brown. Remove from oven, and reduce temperature to 325°F.

While crust bakes, make topping:
Combine eggs, yolk, sugars, and whisk until smooth. Add flour and salt, then lemon juice, and whisk until thoroughly combined. Let sit 15 minutes, until bubbles disappear. Pour topping over hot crust and bake 30 minutes, until set and relatively dry on top. Cool completely before slicing. Sprinkle top with Snow White Non-Melting Sugar.

INGREDIENTS:
DEXTROSE, CORN STARCH, PALM OIL, MAGNESIUM STEARATE, NATURAL FLAVOR.

KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | KingArthurBaking.com

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

Store cool and dry.

BEST IF USED BY:

Call or chat online with our friendly, experienced bakers.
855-371-BAKE (2253)
KingArthurBaking.com/bakers-hotline

Nutrition Facts

Calories 110
% Daily Value *
Total Fat 1g 1
Saturated Fat 0.5g 3
Trans Fat 0g
Cholesterol 0mg 0
Sodium 0mg 0
Total Carbohydrate 25g 9
Dietary Fiber 0g 0
Total Sugars 23g
Includes 23g Added Sugars 46
Protein 0g
Vitamin D 0mcg 0
Calcium 0mg 0
Iron 0mg 0
Potassium 0mg 0

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.
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