

Taste of Home

Lemon Coconut Squares Recipe

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The tangy lemon flavor of this no-fuss bar dessert is especially delicious on a warm day. It reminds me of selling lemonade on the sidewalk as a little girl. —Donna Biddle, Elmira, New York

TOTAL TIME: Prep: 25 min. Bake: 20 min. + cooling

YIELD: 48 servings

Ingredients

1-1/2 cups all-purpose flour

1/2 cup confectioners' sugar

3/4 cup cold butter, cubed

4 large eggs

1-1/2 cups sugar

1/2 cup lemon juice

1 teaspoon baking powder

3/4 cup flaked coconut

Directions

1. In a small bowl, combine flour and confectioners' sugar; cut in the butter until crumbly. Press into a lightly greased 13-in. x 9-in. baking pan. Bake at 350° for 15 minutes.
2. Meanwhile, in another small bowl, beat the eggs, sugar, lemon juice and baking powder until combined. Pour over crust; sprinkle with coconut.
3. Bake at 350° for 20-25 minutes or until golden brown. Cool on a wire rack. Cut into squares. **Yield:** 4 dozen.