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## October's Tasty Recipe List

The theme for October is foliage. Since neither you nor I eat leaves, I used the color of the leaves as my inspiration for this month's recipes. Visit [www.take-it-outside.org](http://www.take-it-outside.org) for event listings, outdoor activities describing seasonal & natural events, a new recommended reading list each month, and much more!

### Wicked Lemony Squares

1¾ cups all purpose flour  
½ cup confectioners' sugar, plus extra for dusting  
1½ sticks unsalted butter, cut into pieces  
4 large eggs  
1½ cups granulated sugar  
⅔ cup freshly squeezed lemon juice  
1 tablespoon finely grated lemon zest  
1 teaspoon baking powder  
Pinch salt



Preheat the oven to 350F.

Line a 9 by 13-inch sheet pan with heavy duty aluminum foil, so that the ends of the foil hang over the sides and set aside.

In a bowl, combine 1½ cups of the flour with ½ cup of the powdered sugar. Cut in the butter until the mixture resembles fine crumbs. Press in an even layer into the bottom of the pan and bake until pale tan, about 20 minutes. Reduce the oven temperature to 325F.

While the crust is baking, prepare the filling. (The filling will set up better if the crust is still warm.) In large bowl, beat the eggs and granulated sugar until pale yellow and bubbly. Add the remaining ¼ cup of flour, and the remaining ingredients and whisk to combine. Pour over the warm crust and bake until set, 20 to 25 minutes.

Cool completely on a wire rack. Dust with confectioners' sugar before cutting with a thin, sharp knife into squares.