

Lemon Raspberry Squares

The recipe has been added to your recipe box.

Ingredients

- 1 3/4 cup all-purpose flour
- 1/2 cup confectioner's sugar, plus extra for dusting
- 1/2 teaspoon salt
- 1 cup chilled unsalted butter, cut into small pieces
- 1 teaspoon ice water, if needed
- 1 cup Stonewall Kitchen Red Raspberry Jam
- 1 jar Stonewall Kitchen Lemon Curd



Directions

1. Preheat oven to 350 degrees F. Butter a 9x9-inch pan and line with a parchment sling.
2. Place flour, confectioners' sugar and salt in a food processor and pulse. Add the butter and process until the dough begins to form a ball, adding the ice water if necessary.
3. Press the dough evenly over the bottom of prepared pan. Bake until the edges are golden brown, about 20 minutes.
4. Let cool for at least 30 minutes, then spread jam evenly over the crust.
5. Carefully pour the curd over the jam layer, making sure to keep the two layers separate. Bake until the edges are golden brown, about 20 minutes. Let cool in pan.
6. Remove from pan by lifting the parchment sling (edges may have to be loosened with a knife). Dust with confectioner's sugar and cut into squares with a serrated knife or bench scraper. Keep cool until ready to serve.

