THE J.M. SMUCKER Co

Lemon Almond Cranberry Squares

Prep Time	Cook Time	Serves	Difficulty
25 mins	1 hr 10 mins	36	N/A

Ingredients

- **Crust:**
- 2 cups (500 mL) Robin Hood® Original All Purpose Flour

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- 1/3 cup (75 mL) icing sugar
- 1 cup (250 mL) butter
- **Topping:**
- 4 large lemons
- 7 eggs
- 2 1/4 cups (550 mL) sugar
- 1/4 cup (50 mL) butter, melted
- 1/2 cup (125 mL) Robin Hood® Original All Purpose Flour

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- 2 tsp (10 mL) baking powder
- 1 1/4 cups (300 mL) finely chopped almonds
- 1 cup (250 mL) sweetened dried cranberries

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease a 13" x 9" (33 x 23 cm) cake pan.

Step 3:

Combine all ingredients in medium mixing bowl until crumbly.

Step 4:

Press firmly into prepared pan.

Step 5:

Bake in preheated oven for 15 to 20 minutes, or until light golden.

Step 6:

Reduce oven temperature to 325°F (170°C).

Step 8:

Grate rind from 2 lemons. Squeeze out 3/4 cup (175 mL) juice in medium bowl. Beat eggs and sugar until light and slightly thickened. Stir in rind, juice and remaining ingredients. Mix well.

Step 9:

Pour over baked crust.

Step 10:

Bake in oven for 40 to 50 minutes, or until set and golden. Cool then cut into squares.

Images

