

LEMON SQUARES.



This traditionally humble yet sugar-laden dessert gets a makeover with a coconut macaroon crust and low sugar, vegan lemon curd. And the icing sugar? It's actually a dusting of coconut flour. C'est magnifique!

Prep Time: 10-15 minutes

Cook Time: 15-17 minutes

Chill Time: 1-2 hours

Serves: makes 16 squares

Ingredients

For the Crust & Topping

1 c. shredded, unsweetened coconut
1 c. almond flour
½ tsp. baking soda
1 scoop 100% pure stevia

¼ c. melted coconut oil
1 tsp. coconut nectar or agave
½ tsp. vanilla
Coconut flour (for dusting)

For the Lemon Curd

¾ c. freshly squeezed lemon juice*
Zest from one organic lemon (optional)
½ c. white grape juice
3 T coconut nectar or agave
2 scoops 100% pure stevia

5 T organic cornstarch
¼ tsp. salt
1 T vegan butter
Cream from 1 can full fat coconut milk
Scant 1/8 tsp turmeric (optional)

Instructions

1. Preheat oven to 325 degrees F.
2. Using your hands, mix all ingredients for the macaroon crust together in a bowl.
3. Pour crust into a greased 8"x8" glass baking dish and press crust firmly to compact it together.
4. Bake for 10-12 minutes or until crust is lightly browned. Cool.
5. While crust is baking, combine juices, zest if using, sweeteners, cornstarch and salt in a sauce pan. Whisk constantly over high heat until mixture begins to thicken. Don't worry if it takes on a lumpy texture, step 2 will smooth it out!
6. Immediately turn off heat and whisk in butter and coconut cream until smooth.
7. Add turmeric for a brighter lemony color.
8. Cool slightly, then pour over crust.
9. Refrigerate to set, then use a sieve to dust with coconut flour.

Recipe Notes

The more you press the crust, the better it will hold together after baking.

Use a pizza cutter to give a nice clean cut to the squares.

I love this recipe for the lemon curd because even if your mixture goes lumpy in step one, adding the coconut cream and butter and giving it a good hard whisk seems to correct it back to smooth and silky.

*It's best to use organic lemons if you want to add the zest because of the high pesticide content in the rind, however if you're just using the juice and organic lemons are out of your budget, regular lemons will do.

Make sure the stevia you use is 100% pure as many stevia products have additives including added sweeteners. I get mine at Trader Joe's and it comes with its own tiny scoop.

Organic cornstarch, while on the pricey side is best because of GMOs in nonorganic corn.

I use Thai Kitchen's full fat coconut milk because the coconut cream is often already separated from the liquid. However, if the cream hasn't consolidated on its own (you can tell by giving the can a gentle shake, refrigerate it overnight upside down.

I found adding a little turmeric enhances the visual appeal of the curd since the white grape juice and coconut nectar or agave produce a beige-colored curd.