

Sue's Lemon Squares

Base

1/4 cup	white rice flour
1/2 cup	potato starch
1/2 cup	tapioca starch
1 tsp	gum
1/4 cup	packed brown sugar
Pinch	salt
1/3 cup	vegetable oil
1	egg

Topping

4	eggs
1 1/2 cups	white sugar
2 tbsp	grated lemon zest (2)
1/2 cup	lemon juice (2 lemons)
1/4 cup	corn starch
1 tsp	baking powder

Base - Use food processor and pulse dry ingredients. Mix egg and oil, add to food processor, pulse till mix resembles coarse crumbs.

Press into bottom of square pan, bake 12-15 mins at 350° until set. Reduce temperature to 325°

Topping - Beat eggs, sugar, lemon zest, lemon juice, cornstarch and baking powder until blended. Pour over hot base. Bake 35-40 mins or until light golden and almost firm in the middle.