**Original Once UPON A CHEF LEMON SQUARES**

INGREDIENTS  
  
FOR THE CRUST

* 3/4 cup all-purpose flour, spooned into measuring cup and leveled-off
* 1/4 cup cornstarch
* 1/2 teaspoon salt
* 1/2 cup Confectioners' sugar, plus more to decorate finished bars
* 1 stick (1/2 cup) cold unsalted butter, cut into 1/2-inchpieces

FOR THE LEMON TOPPING

* 3 large eggs
* 1-1/2 cups granulated sugar
* 1 tablespoon lemon zest (be sure to zest before juicing the lemons)
* 5 tablespoons freshly squeezed lemon juice (from 2-3 lemons)
* 3 tablespoons all-purpose flour

INSTRUCTIONS

MAKE THE CRUST

1. Adjust an oven rack to the middle position and preheat the oven to 350°F.
2. Cover a 9-inch square baking pan with aluminum foil. Push the foil neatly into the corners and up the sides of the pan, using two pieces if necessary to ensure that the foil overlaps all edges (the overhang will help removal from the pan). Spray the foiled pan with nonstick cooking spray.
3. Place the flour, corn starch, salt and Confectioners' sugar in the bowl of a food processor fitted with the blade attachment and mix for a few seconds. Add the butter and mix to blend until the mixture resembles coarse meal, about 10 seconds. Sprinkle the mixture into the prepared pan and press firmly with your fingers into an even layer, building up a thin 1/2-inch edge around the sides (this keeps the filling from spilling beneath the crust). Refrigerate for 30 minutes.
4. Bake the crust until lightly golden, 15-20 minutes.

MAKE THE TOPPING

1. In a medium bowl, whisk together the eggs, sugar, lemon juice, lemon zest, and flour.
2. When the crust is ready, give lemon mixture a quick final stir and then pour over top. Immediately return the pan to the oven and bake another 20-25 minutes, or until the topping is set and firm. Let cool on a rack to room temperature, or at least 30 minutes, then cover and chill in the refrigerator until cold -- the bars are much easier to cut when cold.
3. To cut, use the foil overhang to lift the baked square out of pan and onto a cutting board. Loosen the foil from the edges of the crust, using a knife if necessary. Using a sharp knife, trim the edges off, then cut into 2-inch squares. Use a fine sieve to dust the squares with Confectioners' sugar. Store finished lemon squares in the refrigerator and serve chilled.
4. **Freezer-Friendly Instructions:** The squares be frozen for up to 3 months. After they are completely cooled, freeze the batch whole, covered tightly with aluminum foil or plastic freezer wrap. Before serving, remove them from the freezer and cut them while frozen. Let them thaw overnight in the refrigerator and then sprinkle with confectioners’ sugar before serving.