



**Make Them Your Way recipe**

**Sweet Lemon Berry Squares**

*Shortbread crust with fresh fruit flavors in creamy lemon orange filling*

**Filling:**

- 6 ounces fresh strawberries or selected berries
- 1/3 cup all-purpose flour
- 1-1/3 cups granulated sugar
- 3 Tablespoons fresh lemon juice
- 1 Tablespoon fresh orange juice
- 1/8 teaspoon salt
- 4 large eggs, lightly beaten

**Shortbread Crust:**

- 1 cup all-purpose flour
- 1/4 cup confectioners' sugar
- 2 Tablespoons cornstarch
- 1 teaspoon grated lemon zest
- 1 teaspoon grated orange zest
- 1/8 teaspoon salt

1/4 cup unsalted butter, chilled, diced  
2 Tablespoons avocado oil

**Garnish:** Melted fruit flavored jam or jelly, 2 Tablespoons confectioners' sugar for sprinkling, fresh berries and mint or herb leaves

**Directions:** Preheat oven to 350 degrees F. Grease an 8-inch square metal baking pan.

**Prepare Fillings to Set Aside:** Place berries in food processor; process until smooth. Strain puree through a fine sieve over a bowl, pressing on solids, discard solids.

Measure out 1/2 cup fruit puree.

Place flour in medium sized bowl; add fruit puree, granulated sugar, lemon juice, orange juice, and salt; stir well with a whisk. Set aside.

While baking crust, add eggs to filling, gently stir with a whisk until combined.

**Prepare the Shortbread Crust:** In a food processor, place flour, sugar, cornstarch, lemon zest, orange zest, and salt. Pulse to combine. Add butter and oil; pulse about 5 or 6 times or until mixture resembles sand. Place the mixture into prepared 8-inch baking pan. Lightly press mixture into the bottom of pan. Bake at 350 degrees F oven for about 18 to 20 minutes. It will be a white color.

Pour the mixed filling of your choice onto the hot crust. Bake at 350 degrees F. for 20 to 23 minutes or just until set. Do not brown. Cool completely on a wire rack. Refrigerate for 2 hours before slicing into 2-inch squares. Before slicing, trim off side edges. Brush fruit dessert squares with some melted fruit jelly or jam for a glazed top. Then lightly sprinkle squares with confectioners' sugar before serving. garnish with fresh berries and/or herb leaves. Cut into small squares. Serves: about 9 to 12

**Cook's Note:** If you want to make three different flavors, like raspberry, strawberry, and lemon, you will need to make 3 recipes.

**To Prepare Lemon Orange Filling:** Omit berries; increase lemon juice to 1/2 cup; increase orange juice to 1/4 cup, add 1 teaspoon (each) finely grated lemon zest and orange zest to filling. For a tart lemon filling, omit the orange juice and add 3/4 cup fresh lemon juice and 2 teaspoons lemon zest.

**Recipe Inspired by:** *Cooking Light*, April 2015.

**About the Recipe:** A buttery rich shortbread crust holds fresh fruit fillings that are creamy with just a tang of lemon. The best part is that you can decide what fruit you might enjoy – lemon, lemon orange, strawberry, raspberry, or whatever one you want to try. It's always fun to make surprise desserts.