

Non-Melting Sugar



For a finishing touch that lasts.

NET WT 16 OZ (1 LB) 454g

Snow White Non-Melting Sugar

Confectioners'-type sugar that won't melt or disappear and holds up under plastic. Superior for sprinkling on lemon squares and warm doughnuts and muffins.

Lemon Squares MAKES 16 SERVINGS

CRUST

- 1 cup (120g) King Arthur Unbleached All-Purpose Flour
- 1/4 teaspoon salt
- 1/4 cup (28g) confectioners' sugar
- 8 tablespoons (113g) unsalted butter, at room temperature

TOPPING

- 4 large eggs
- 1 large egg yolk
- 1 cup + 2 tablespoons (223g) granulated sugar
- 3 tablespoons (21g) confectioners' sugar
- 1/4 cup (28g) King Arthur Unbleached All-Purpose Flour
- 1/8 teaspoon salt
- 2/3 cup (152g) lemon juice
- · Snow White Non-Melting Sugar

DIRECTIONS

Preheat the oven to 350°F.

To make the crust: Whisk together flour, salt, and confectioners' sugar. Work in butter until crumbly. Press firmly into an ungreased 8" square pan. Bake 30 to 35 minutes, until golden brown. Remove from oven, and reduce temperature to 325°F.

While crust bakes, make topping: Combine eggs, yolk, sugars, and whisk until smooth. Add flour and salt, then lemon juice, and whisk until thoroughly combined. Let sit 15 minutes, until bubbles disappear. Pour topping over hot crust and bake 30 minutes, until set and relatively dry on top. Cool completely before slicing. Sprinkle top with Snow White Non-Melting Sugar.

BEST IF USED BY:

Nutrition Facts

16 servings per container
Serving size 1/4 cup (28g)

Amount per serving

Calories

Vitamin D 0mcg

Calcium 0mg

Iron 0mg

110

0%

0%

0%

Q	% Daily Value*
Total Fat 1g	1%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 25g	9%
Dietary Fiber 0g	0%
Total Sugars 23g	
Includes 23g Added Sug	ars 46%
Protein 0g	

Potassium 0mg 0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories

INGREDIENTS: DEXTROSE, CORN STARCH, PALM OIL, MAGNESIUM STEARATE, NATURAL FLAVOR.

a day is used for general nutrition advice.

KING ARTHUR BAKING COMPANY, INC. NORWICH, VERMONT 05055 800-827-6836 | KingArthurBaking.com

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

Store cool and dry.



WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.

BAKER'S HOTLINE 855-371-BAKE (2253) KingArthurBaking.com/bakers-hotline

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