**Lemon squares: rich and delicious!**

These rich lemon squares need just a few common ingredients you probably already have, and are done in 55 minutes! **INGREDIENTS**

Crust:

10 tbs milk

10 tbs sugar

10 tbs oil

2 eggs

1 tsp baking ammonia

1 pinch of salt

550 gr flour

Cream:

1l of milk

8 tbs flour

Juice of ½ lemon

6 tbs sugar

250g butter

Zest of a lemon

Vanilla extract

**METHOD**

1. To prepare biscuits it is necessary to combine eggs, sugar, milk and oil. Combine the ingredients with a wire until the sugar has dissolved. Then add salt, ammonia with some lemon juice, to counteract the smell. When all the ingredients have been mixed and foamed, add the flour, spoon by spoon, until a fine, soft, sticky, floppy mass is added, then continue to knead the dough with your hands, gradually adding flour. When you get the soft dough, transfer it to the desktop and mix it a little more, if the dough is still sticky, add some more flour. When you have mixed the dough, let it stand for half an hour. After this time, move the dough and divide it into three equal parts, which you mix into balls. Then prepare baking papers to roll out three doughs, with a little flour, for easier squeezing. When the dough is ready, roll it out with a fork and place it in the oven at 150 degrees, for 15-20 minutes, until you get a yellow, golden crust. Leave the bark to cool.
2. For the cream, you need to combine the flour, sugar and lemon peel in one pot. Then gradually add milk to the previously combined ingredients. When you get a creamy consistency, add the rest of the milk, vanilla extract, and cook until you get a creamy consistency, then add the lemon juice while stirring the cream. Allow the cream to cool to room temperature. When the cream has cooled, add the softened butter and mix it with the mixer.
3. Lay the cake in layers. At the top is a lemon cream sprinkled with coconut flour.
4. Cover the cake with foil, press the cake to bring all the layers together and leave to cool, preferably overnight.
5. Cut the cake into cubes, preferably 6 x 6 cm.