

Lemon Squares

Preheat oven 350°F

1 1/4 cups graham cracker crumbs

1/4 cup butter, melted

1 can Eagle Brand Milk

2 eggs

2 lemons, juiced

Combine cracker crumbs and melted butter then pat into the bottom of an 8x8 inch baking dish or pan

Using your stand mixer, place lemon juice and condensed milk in mixer bowl

With mixer running on medium high speed, drop eggs in one at a time

Beat until frothy and thick - about 2 minutes

Pour batter onto prepared crumb mixture

Sprinkle top of squares with a dusting of extra graham cracker crumbs

Place in oven and bake for 15 minutes

Remove from oven to a cooling rack

After completely cooled, cover and place in refrigerator until serving time