



# YUZU SQUARES

YIELDS: ONE 8X8 INCH PAN

These tart squares are made with a creamy citrus filling using local yuzus to add a refreshing twist to a classic lemon tart recipe. We used local yuzus but you could also substitute another tart citrus fruit like lemons.



## *Ingredients*

### CRUST INGREDIENTS

- 1 cup unsalted butter
- 1/2 cup cane sugar
- 1/8 tsp salt
- 2 cups Anita's Organic Cake and Pastry Flour

### FILLING INGREDIENTS

- 2 cups cane sugar
- 1/3 cup Anita's Organic All Purpose Flour
- 6 large eggs
- 1 cup yuzu juice (approx. 6-8 yuzus, you can also use regular lemon juice)

## *Instructions*

### FOR THE CRUST

1. Preheat oven to 350 degrees.
2. Line an 8x8 inch pan with parchment paper making sure to leave overhang for easy removal.
3. Cut butter into cubes and combine with sugar, salt, and flour using your fingers or a fork until coarse crumbs begin to form. You can also use a food processor if you have one available to you, pulse until combined.
4. Press the dough firmly and evenly into the parchment lined baking pan.
5. Bake for 20-25 minutes until it begins to lightly brown. Remove from oven and set aside to slightly cool while you prepare the fillings.

### FOR THE FILLING

1. In a large bowl, whisk together the sugar and flour.
2. Add in the eggs and yuzu juice mixing until smooth and well combined.
3. Pour over the crust and give a light tap on the counter to get rid of any air bubbles.
4. Bake for 20-25 minutes until filling begins to firm and edges lightly turn golden.
5. Let cool at room temperature. Then place in the fridge to cool for at least an hour.
6. Gently lift out of the pan using the parchment edges, sprinkle with powdered sugar and cut into squares. These can be stored in the fridge for up to 5 days, but we're sure you'll eat them before then!

DID YOU MAKE THIS RECIPE? Tag [@anitasorganic](https://www.instagram.com/anitasorganic) on Instagram and hashtag it with [#makeitwithanitas](https://www.instagram.com/hashtag/makeitwithanitas)

Find more recipes at [anitasorganic.com/recipes](https://anitasorganic.com/recipes)