

Lemon coconut squares

These are a picnic classic. Although they have to be transported somewhat carefully, even being a little banged up doesn't seem to lessen their appeal.

For crust:

250 ml (1 cup) all purpose
flour
75 ml (1/4 cup + 1 tbsp) brown
sugar
pinch sea salt
80 ml (1/3 cup) shredded
unsweetened coconut
90 ml (6 tablespoons) chilled
unsalted butter, cut into pieces

For filling:

125 ml (1/2 cup)
granulated sugar
2 large egg yolks
zest of 1 lemon
60 ml (1/4 cup) fresh
lemon juice
2 ml (1/2 tsp) vanilla
extract
30 ml (2 tbsp) butter

Preheat oven to 350° F.

Butter an 8-inch square baking pan and line with parchment. Butter parchment.

For crust: In the bowl of a food processor fitted with a metal blade, pulse together flour, brown sugar, sea salt, and coconut. Pulse in butter, a piece at a time, until mixture resembles wet sand and sticks together when pinched. Turn out into prepared pan. Pat crust firmly and evenly into pan. Bake until crust is just beginning to turn golden, about 16-18 minutes. Set pan on a rack to cool.

For filling: While crust is cooling, in a medium saucepan whisk together sugar and eggs yolks until well combined. Stir in lemon juice and zest and vanilla. Place saucepan over medium-low heat. Stir in butter and cook, stirring frequently, until mixture has thickened to a custardy consistency, about 12-15 minutes.

Pour filling into cooled crust. Cool completely, uncovered, before cutting into squares. Refrigerate if desired. To transport, pack cut squares in a single layer in an airtight container and handle carefully.

Continued

Please See **VIETNAMESE D5**