

MANAGERS

Indianette Alumni Tea

October 20, 2007

The Indianette Alumni Tea is next Saturday, October 20th. The food committee needs each squad's help with providing a salad or dessert. Each squad, officers, line officers, and managers are assigned a different recipe. Your group's recipe is below. Each girl on the squad will need to prepare this recipe and bring it to the tea by 10:45 a.m. (the tea begins at 11:30 a.m.). It would be helpful if you could bring it in a disposable container, as we will be replenishing the salads/desserts in decorative bowls throughout the tea.

DELICATE LEMON SQUARES

1 cup all-purpose flour
¼ cup sifted powdered sugar
½ cup butter or margarine
2 eggs, beaten
1 cup sugar
½ teaspoon grated lemon rind
3 tablespoons lemon juice
2 tablespoons all-purpose flour
½ teaspoon baking powder
2 tablespoons sifted powdered sugar

Combine 1 cup flour and ¼ cup powdered sugar; cut in butter with a pastry blender until mixture resembles coarse meal. Press mixture evenly into a 9-inch square baking pan. Bake at 350 degrees for 15 minutes.

Combine eggs, 1 cup sugar, lemon rind, and lemon juice in a medium mixing bowl; beat well. Combine 2 tablespoons flour and baking powder. Add to egg mixture, stirring well. Pour mixture over baked crust. Bake at 350 degrees for 20 minutes or until lightly browned and set.

Sprinkle lightly with 2 tablespoons powdered sugar. Let cool, and cut into 1 ½ inch squares. Store in airtight container.

Makes: 3 dozen