

# Lemon

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## LEMON COCONUT TRIANGLES FOR ANDREW

$\frac{3}{4}$  cup (1½ sticks) unsalted butter, cut up and softened  
2¼ cups all-purpose flour, divided  
 $\frac{3}{4}$  cup plus 1 tablespoon confectioners' sugar, divided  
5 to 6 lemons  
6 large eggs  
1¼ cups granulated sugar  
1 teaspoon baking powder  
 $\frac{3}{4}$  teaspoon salt  
2 cups toasted coconut\*

Preheat oven to 350 degrees. Grease a 9-by-9-inch metal baking pan. Line pan with foil, extending foil over ends. Lightly grease bottom and sides of foil.

In a food processor, pulse butter, 2 cups flour and  $\frac{3}{4}$  cup confectioners' sugar until mixture is moist but crumbly. Dough should hold together when pressed between your fingers. Transfer mixture to prepared pan; spread evenly. With fingertips, press dough onto bottom of pan. Bake 20 to 25 minutes or until lightly browned.

**While crust bakes, prepare filling:** Grate 1 tablespoon zest from the lemons, then

squeeze  $\frac{3}{4}$  cup juice. In a large bowl, beat eggs with a whisk. Add zest and juice, granulated sugar, baking powder, salt and remaining  $\frac{1}{4}$  cup flour. Whisk until well blended.

Whisk filling again and pour onto hot crust. Sprinkle with coconut. Bake 18 to 24 minutes or until filling is just set and golden. The filling will jiggle slightly in center. Transfer pan to wire rack. Sift remaining 1 tablespoon confectioners' sugar over hot filling. Cool completely in pan on wire rack.

When cool, carefully lift foil, with bars, out of pan and set on a cutting board. Carefully peel away the foil, and trim edges if you like. (The trimmings are delicious, so don't throw them away.) Cut bars into four strips each way then cut each strip into four pieces. Cut each piece diagonally into half to form two triangles. If not serving right away, store in an airtight container in the refrigerator. You may need to sift more confectioners' sugar over the filling. They will keep for a few days in the refrigerator.

*Makes 32 triangles.*

**\*To toast coconut:** Put coconut in a large microwave-proof bowl. Nuke on high power for about 40 seconds, remove, stir, and repeat. Keep doing this until most of the coconut is light brown and toasty. It's a cool trick, because the coconut toasts from the inside out.