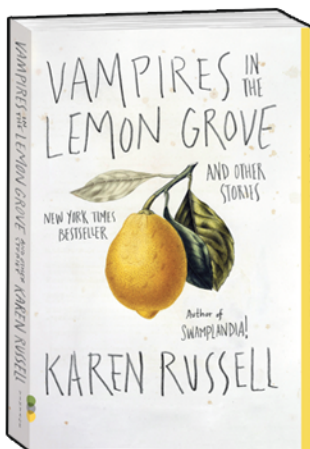




# LEMON-RASPBERRY SQUARES



Transport your reading group to a sun-soaked lemon grove in Sorrento, Italy, with Karen Russell's short-story collection *Vampires in the Lemon Grove* and this tangy treat! In the title story, two vampires attempt to come to terms with their immortal relationship (and thirst for blood) while hiding in the beautiful grove.

This recipe from Williams-Sonoma adds a layer of raspberry jam to create a book club snack that your friends will love sinking their teeth into.

## INGREDIENTS

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|---|---|
| 1 $\frac{3}{4}$ cups plus $\frac{1}{3}$ cup all-purpose flour     | 1 cup jam, such as raspberry, sour cherry, or apricot |
| $\frac{1}{2}$ cup confectioners' sugar                            | 2 cups granulated sugar                               |
| $\frac{1}{2}$ tsp. salt   | 2 tsp. grated lemon zest                              |
| 16 Tbs. (2 sticks) chilled unsalted butter, cut into small pieces | 4 eggs, beaten $\frac{1}{3}$                          |
| 1 tsp. ice water, if needed                                       | $\frac{3}{4}$ cup lemon juice                         |

## METHOD

Preheat an oven to 350°F. Butter a 9 by 13-inch baking pan. Place the 1  $\frac{3}{4}$  cups flour,  $\frac{1}{2}$  cup confectioners' sugar and salt in a food processor and pulse to blend. Add the butter and process until the dough begins to form a ball, adding the ice water if necessary.

Press the dough evenly over the bottom of the prepared baking pan. Bake until the crust is lightly golden, about 20 minutes. Let cool for at least 30 minutes, then evenly spread the jam over the crust.

In a bowl, whisk together the granulated sugar, the remaining  $\frac{1}{3}$  cup flour and the lemon zest. Place the eggs in a large bowl and slowly add the flour mixture, beating with an electric mixer until well blended, 1 to 2 minutes. Add the lemon juice and mix to combine.

Pour the lemon mixture carefully over the raspberry jam layer, making sure to keep layers separate. Bake until the lemon topping is just set, 25 to 30 minutes. Let cool in the pan. Dust with confectioners' sugar and cut into squares with a serrated knife. Place in a covered container and keep cool until ready to serve.

Makes 24 squares.