

# Pastry Squares

*Sally Curtiss*

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*1/4 pound butter  
1 cup flour  
2 eggs  
1 1/2 cups brown sugar  
2 tablespoons flour  
1/2 teaspoon baking powder  
1/2 teaspoon vanilla  
1/2 teaspoon salt  
1 cup pecans  
1 cup powdered sugar  
lemon juice*

Preheat the oven to 350 degrees.

In the bowl of a mixer, combine the butter and one cup of flour. Spread in the bottom of a 12x9-inch pan.

Bake for 12 minutes.

While baking, mix together the eggs, brown sugar, two tablespoons of flour, baking powder, vanilla, salt and pecans. Spread over the butter and flour mixture.

Bake an additional 25 minutes.

In a bowl, combine the powdered sugar with enough lemon juice to make a glaze. When the pastry mixture has cooled, spread the glaze over the top.

When cool, cut into squares.

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Per Serving (excluding unknown items): 3486 Calories; 177g Fat (44.4% calories from fat); 36g Protein; 460g Carbohydrate; 12g Dietary Fiber; 673mg Cholesterol; 2477mg Sodium. Exchanges: 8 1/2 Grain(Starch); 2 Lean Meat; 33 Fat; 22 Other Carbohydrates.