Mango Lemon Squares
Recipe Courtesy of Jake and Jazz Smollett

Ingredients:

Pie Crust
2 cups unbleached all-purpose flour, plus more for handling the dough
1 tablespoon sugar
½ pound (2 sticks) cold, salted butter, cut into ½ inch pieces
1 teaspoon pure vanilla extract
2 to 4 tablespoons ice-cold water
Or
Pre-made pie crust

For the Filling
4 eggs
1 ½ cups sugar
1 cup mango puree
5 tablespoons lemon juice
1 tablespoon lemon zest
4 tablespoons flour
Powder sugar for dusting

Method:

1. *For the pie crust:* mix the flour and sugar in a large bowl. Add the butter and use your hands to press and pinch the flour mixture into the butter working until the mixture resembles coarse cornmeal.
2. Add the vanilla and 1 tablespoon of cold water and fold the dough together using a rubber spatula.

3. Continue to add the water, 1 tablespoon at a time, until the dough holds together.
4. Divide the dough in half and form it into two discs, dusting it with a bit of flour if it sticks when you work with it.
5. Wrap each disc in the plastic wrap and refrigerate them for at least 2 hours before using or up to 3 days. Wrapped well, they can be frozen for up to 3 months. *you can make the pie crust by hand or use a food processor.
6. Preheat your oven to 350 degrees—grease a 9x9 inch nonstick pan.
7. Roll out the dough (homemade or store-bought) with a bit of flour to prevent sticking and evenly press into the bottom and almost halfway up the sides of the pan. You want it to be just enough for your filling.
8. To make the filling: whisk together the sugar and eggs in a large mixing bowl.
9. Add the eggs, sugar, mango puree, lemon juice, lemon zest,and flour and mix to combine.
10. Pour the mixture into the pan and bake for about 30-40 minutes or until the filling is set in the middle.
11. Remove from the oven and cool completely before dusting with powdered sugar.
12. Serve as individual squares!