

Lemon Blossoms

Paula Deen

Ingredients

18 1/2 ounces yellow cake mix
3 1/2 ounces instant lemon pudding mix
4 large eggs
3/4 cup vegetable oil

Glaze

4 cups confectioners' sugar
1/3 cup fresh lemon juice
1 lemon, zest of
3 tablespoons vegetable oil
3 tablespoons water

Directions

1

Preheat the oven to 350°F.

2

Spray miniature muffin tins with vegetable oil cooking spray. Combine the cake mix, pudding mix, eggs and oil and blend well with an electric mixer until smooth, about 2 minutes. (The batter will be thick). Pour a small amount of batter, filling each muffin tin half way. (I found a small cookie scoop the perfect thing for making them a uniform size).

3

Bake for 12 minutes. (I baked 4 dozen at one time, so it took a little longer--be sure to reverse places in oven for even baking if you cook this many. Also, they come out of the tin better if you cook a little past the golden brown stage so the cake is more firm). Turn out onto a tea towel.

Make the glaze while the cakes are baking. Sift the sugar into a mixing bowl. Add the lemon juice, zest, oil, and 3 tablespoons water. Mix with a spoon until smooth.

With fingers, dip the cupcakes into the glaze while they're still warm, covering as much of the cake as possible, or spoon the glaze over the warm cupcakes, turning them to completely coat. Place on wire racks with waxed paper underneath to catch any drips.

Let the glaze set thoroughly, about 1 hour, before storing in containers with tight-fitting lids.

Submitted by Krysti and Jennifer Maynard

Lemon Poundcake

Ingredients:

1 1/2C. butter
1 (8 ounce) package cream cheese, softened
3C, sugar
6 eggs
3 C. flour
1 t. vanilla
1 t. lemon extract

Glaze:

1/2C. sugar
1/2C. water
1t. grated lemon rind
1/4C. lemon juice

Directions:

Preheat oven to 300°F.

Cream butter, cream cheese and sugar together.

Add eggs one at a time.

Add vanilla and lemon extract and then flour slowly.

Pour into a bundt pan sprayed well with cooking spray

Bake for 1 1/2 hours.

Allow to cool completely.

Prepare glaze: Combine all ingredients and stir until sugar is dissolved.

Brush lemon glaze on sides of cake and spoon glaze ovetop...a little at a time.

Let cake cool completely and serve.

Note: You can make this poundcake with or without the glaze. I have done both and both are delicious!!

Submitted by: Shannon Percey

Best Ever Lemon Squares

Crust:

3/4 cup plus 2 tablespoons flour

1/3 cup powdered sugar — plus extra for garnishing

2 tablespoons cornstarch

6 tablespoons butter, cut into pieces

Filling:

2 eggs

2/3 cup granulated sugar

1 1/2 tablespoons flour

1 teaspoon lemon zest

1/3 cup fresh lemon juice

3 tablespoons cream

1/8 teaspoon salt

Don't preheat oven quite yet. Line an 8 inch square metal pan with foil.

Spray the foil with cooking spray

Pulse flour, powdered sugar, and cornstarch in food processor. Add butter and process to blend, 8 to 10 seconds, then pulse until coarse. Pour the dry mixture into lined pan and press over pan bottom. Refrigerate for 30 minutes. While it chills, you can make the filling.

Preheat oven to 350 degrees. When oven is preheated, bake the pre-chilled crust for 18-20 minutes or until edges are very lightly browned.

Filling: Lightly beat the eggs, sugar, and flour together in a bowl. Add lemon juice, lemon zest, cream, and salt and mix well.

Reduce oven temperature to 325 degrees. Stir filling again, then pour filling over warm crust. Bake for 20 minutes or until filling no longer appears wet and shaky.

Set on a wire rack and cool to room temperature. Lift from pan, place on cutting board, dust with extra powdered sugar and cut into bars.

Cut into a dozen squares

Submitted by: JoEllen

Sour Cream Lemon Pie

There is a little bakery that makes this pie, and it is to die for! I finally found a recipe that is just as good! You really need to try this:) I prefer it with a Graham Cracker pie crust, but either way it is delish.

Ingredients:

- * 1 cup Sugar
- * 3 tablespoons plus 1-1/2 teaspoons cornstarch
- * 1 tablespoon grated lemon peel
- * 1/2 cup lemon juice
- * 3 egg yolks, lightly beaten
- * 1 cup milk
- * 1/4 cup butter, cubed
- * 1 cup (8 ounces) sour cream
- * 1 pastry shell (9 inches), baked
- * 1 cup heavy whipping cream, whipped
- * Lemon twists for garnish

Directions:

Combine sugar, cornstarch, lemon peel, juice, egg yolks and milk in heavy saucepan; cook over medium heat until thickened. Stir in butter and cool mixture to room temperature.

Stir in sour cream and pour filling into pie shell. Spread with whipped cream and garnish with lemon twists. Store in refrigerator. Yield: 8 servings.

Submitted by Brandee

Lemon Cookies with Gingered White Chocolate Crème

2 sticks butter, room temperature
1 cup confectioners' sugar
1 tbsp lemon juice
1 tbsp finely grated lemon zest from 1 lemon
1/2 tsp salt
2 cups all purpose flour

Preheat oven to 350 degrees. In a large bowl, beat butter, confectioners' sugar, lemon zest, lemon juice and salt on high speed until combined. With mixer on low, add flour (dough will be stiff); finish mixing with a wooden spoon. Turn dough out onto a piece of plastic wrap; pat into a disk about 1/2 inch thick. With a lightly floured rolling pin, roll dough about 1/8 inch thick (if dough cracks, let it warm up slightly. Cut out cookies with 1 1/2 inch round cutter (re-roll scraps once, chilling it too soft). Bake until barely beginning to brown, about 15 to 20 minutes. Transfer to wire racks to cool completely. Place about 1 teaspoon of filling between two cookies, squeeze gently.

Filling:

4 oz. cream cheese, room temperature
8 oz melted white chocolate
1 tsp lemon juice
2 tsp lemon zest
1 1/2 cups confectioners' sugar

In small bowl, mix cream cheese, lemon juice, ginger, chocolate and zest until smooth. Gradually add confectioners' sugar, mixing until smooth. If necessary to create a firm but spreadable filling, add more sugar gradually.

Submitted by: Jeanine

Lemon Bread

1 Cup sugar
6 Tb. Soft butter
1 ½ Cups flour
¼ t. salt
1 Tb. Baking powder
½ Cup milk
Grated rind of one lemon
2 eggs

Mix all ingredients, pour into aluminum loaf pan and bake at 350 for 1 hour.

Glaze:

1/3 Cup powdered sugar
Juice of one lemon

Pour on top of bread while warm

Submitted by Meg Daines

Grammy's Lemon Custard Pudding Cake

Ingredients

6 tablespoons butter, melted

6 tablespoons all-purpose flour

2 cups white sugar (it's too sweet for me when I use 2 cups so I tend to use 1 and ¼ or just 1 cup)

4 eggs

1 1/2 cups milk

1 1/2 tablespoons grated lemon zest

2 tablespoons lemon juice

1/4 cup confectioners' sugar for dusting (optional)

Directions

Preheat oven to 350 degrees F Grease one 2 quart baking dish. Separate the eggs.

In a large bowl, combine the flour, butter and 1 1/2 cups of the white sugar.

Beat the egg yolks and add to the sugar mixture along with the milk and lemon zest. Mix well and add the lemon juice.

In another bowl beat egg whites until stiff, slowly adding the remaining 1/2 cup white sugar. Fold the egg whites into the batter. Pour batter into the prepared dish.

Place the dish in a shallow pan of hot water and bake at 350 degrees F (175 degrees C) for 55 to 60 minutes or until lightly browned. Serve warm or chilled with confectioners' sugar dusted on top if you like.

Submitted by Cess

Lemon Dreams

1 cup butter (softened)
1/3 cup powdered sugar
1 tsp. vanilla
1 2/3 cup flour

Filling:

2/3 cup sugar
1 ½ tsp. cornstarch
1 tsp. grated lemon peel
¼ tsp. salt
1 egg (beaten)
1 Tbsp. lemon juice
2 Tbsp. water
1 Tbsp. margarine
1 ½ - 2 cups powdered sugar

Cream butter, powdered sugar, & vanilla. Add flour & mix till smooth. Roll out with powdered sugar about 1/4" thick. Cut out with 1 ½" cookie cutter. Bake at 350 degrees for 12-14 minutes or until lightly browned. Cool.

For filling:

Combine sugar, cornstarch, lemon peel, & salt. Stir in water, egg, lemon juice, and butter. Bring to a boil and simmer for 2 minutes. Cool. Add powdered sugar. Put a spoonful of filling on one cookie and top with another cookie. Dust with powdered sugar. Makes approx. 1 ½ dozen.

Submitted by Anna Boyd

Lemon Dessert

Crust

1 1/2 cup flour
3/4 c margarine
3/4 c finely chopped walnuts

Preheat oven to 375. Mix together flour & walnuts. Cut in margarine. Mixture will be coarse. Press into the bottom of a glass pie dish or 9 X 13 glass baking dish and bake for 15 minutes. Remove from oven & cool.

Filling:

1 (8 oz) pkg cream cheese
1 c cool whip
1 c confectionary sugar
1 zest of lemon

Cream everything together & spread over cooked crust.

Lemon Topping

2 pkg instant lemon pudding
3 c cold milk

Mix together pudding and milk. Pour over cheese filling. Set in refrigerator. Before serving layer top with cool whip and lemon zest. Use the lemon wedges as garnishment around edges. (This will not only add a great decorative edge it will alert potential eaters this is a Lemon Pie)

Submitted by Randi

Lemon Whippersnappers

<http://beantown.menzie.org/2009/03/lemon-whippersnappers1-by-mudderto5-on.html>

Creamy Lemon Trifle

1 sponge cake or angel food cake
3/4 c sugar, divided
1/2 cup water
2 T corn starch
1 t lemon rind, grated
1/3 c lemon juice
16 oz cream cheese
3/4 c sour cream
16 oz Cool Whip
fruit

Lemon Cream: combine 1/4 c sugar, 1/2 c water and next 3 ingredients in a medium, non-aluminum saucepan. Bring to boil, stirring constantly. Cook 1 minute. Pour into bowl, cool to room temp. Combine remaining 1/2 c sugar and cream cheese in a large bowl, beat until smooth. Beat in cornstarch mixture and sour cream. Fold in half of the whipped topping.

Cut cake into 1 1/2 inch squares, put one layer down in the trifle dish (can use a glass salad bowl or do individual servings instead). Put a layer of lemon cream followed by some fruit (fresh or frozen) and then a little Cool Whip. Repeat layers a few times, ending with Cool Whip. Chill in the refrigerator for 8 hours before serving.

Submitted by Jana

Creamy Lemon Supreme

Crust

12 lemon crème-filled sandwich cookies, finely chopped (1 ½ cups)

3 tablespoons butter or margarine, melted

1 lemon

Filling

2 lemons

1 pkg (2.9 oz.) lemon cook and serve pudding and pie filling (not instant)

½ cup sugar

2 cups water, divided

2 egg yolks

1 tablespoon butter or margarine

2 pkgs (8 oz. each) cream cheese, softened

½ cup powdered sugar

1 container (8 oz.) frozen whipped topping, thawed

Lightly spray 10 inch springform pan with nonstick cooking spray. Finely chop cookies. Combine cookie crumbs and melted butter. Press crumb mixture into bottom of pan. Cut 6 thin slices from lemon. Cut each slice in half. Place lemon halves against inside collar of pan with cut side touching the crust. Refrigerate while preparing the filling.

Zest lemons to measure 1 ½ teaspoons zest. Juice lemons to measure ¼ cup juice. Combine pudding mix, sugar, ¼ cup water, and egg yolks in small saucepan. Stir until well blended. Stir in remaining 1 ¾ cups water. Cook over medium heat, stirring constantly until mixture comes to a full boil; remove from heat. Set aside ½ cup of the pudding; cool slightly. Whisk butter and lemon juice into remaining pudding in saucepan; cool 15 minutes, stirring twice.

Combine cream cheese and powdered sugar; mix well. Whisk in reserved ½ cup lemon pudding and 1 teaspoon lemon zest. Fold in 2 cups of whipped topping; spread over crust.

Stir remaining lemon pudding mixture and spoon evenly over cream cheese filling. Refrigerate at least 6 hours.

Run knife around sides of dessert; release collar from pan. Garnish with remaining whipped topping and lemon zest. Cut into wedges. Yield: 12 servings Submitted by Heather Anderson

Lemon Bars

Crust:

1 c. butter (cold)
2 c. flour
½ t. salt

Mix the butter, flour, and salt until crumbly and pat into 9x13 inch pan. (I use a food processor) Bake at 350 for 20 minutes.

Topping:

4 eggs
½ c. fresh lemon juice (2-3 lemons)
¼ c. grated lemon rind
¼ c. flour
2 c. sugar

Mix eggs in a blender. Add lemon juice, rind, flour and sugar and blend again. Pour over crust. Bake at 350 for 25 minutes. Let cool completely. Cut into squares and sift powdered sugar on top.

Submitted by Beth

Old Fashioned Lemon Bread

Ingredients:

1 1/2 cups all-purpose flour

1 cup granulated sugar

1 teaspoon baking powder

1/2 teaspoon salt

2 large eggs

2/3 cup (5 fl.-oz. can) Nestle carnation evaporated milk

1/3 cup olive or vegetable oil

1 1/2 teaspoons grated lemon peel (about 1 lemon - reserve lemon for later use)

LEMON SYRUP (recipe follows)

Directions:

PREHEAT oven to 350° F. Grease and flour 8 x 4-inch baking pan.

COMBINE flour, sugar, baking powder and salt in large bowl. Beat eggs, evaporated milk, oil and lemon zest together in medium bowl. Pour egg mixture into flour mixture. Stir until just combined. Pour into prepared pan.

BAKE for 55 to 60 minutes or until wooden skewer inserted in center comes out clean. Using the skewer, poke numerous holes in the hot bread, piercing all the way to the bottom. Slowly drizzle the hot Lemon Syrup over the bread (Syrup will soak into the bread). Cool on wire rack for 15 minutes; run knife around edge of bread. Remove bread to wire rack to cool completely.

LEMON SYRUP:

COMBINE 1/3 cup granulated sugar and 1/4 cup lemon juice (1 lemon) in small, heavy-duty saucepan. Cook over medium-low heat, stirring constantly, for about 5 minutes or until sugar is dissolved and a light syrup is formed.

Submitted by Mary Castaneda

Lemon Cream Dessert

from my Aunt Marilyn

****This dessert is simply amazing****

1 1/2 cups sugar
1/3 cup plus 1 T. cornstarch
1 1/2 cups cold water
3 egg yolks, lightly beaten
3 T. butter, cubed
2 tsp. grated lemon peel
1/2 cup lemon juice

Crust:

1 cup flour
1 cup finely chopped walnuts (I omit)
1/2 cup cold butter

Topping:

1 pkgs. (8 ounces) cream cheese, softened
1 cup pd. sugar
2 cups cold milk
2 pkgs. (3.4 ounces each) instant lemon pudding mix
1 tsp. vanilla
1 carton (16 ounces) frozen whipped topping, thawed

In a small saucepan, combine sugar and cornstarch; gradually stir in water until smooth. Bring to a boil; cook and stir for 1 minute or until thickened. Remove from the heat. Stir a small amount of hot filling into egg yolks; return all to the pan, stirring constantly. Bring to a gentle boil; cook and stir for 1 minute. Remove from the heat; stir in butter and lemon peel. Gently stir in lemon juice. Refrigerate until cool.

In a bowl, combine flour and nuts. Cut in butter until mixture resembles coarse crumbs. Press onto the bottom of a greased 13 X 9 baking dish. Bake at 350 for 15-20 min. or until edges are golden brown. Cool on a wire rack.

In a mixing bowl, beat cream cheese and powdered sugar until smooth; carefully spread over crust. Spread with cooled lemon mixture. In another mixing bowl, beat milk and pudding mixes on low for 2 minutes; beat in vanilla. Fold in half of the whipped topping. Spread over lemon layer. Spread with remaining whipped topping. Chill for at least 4 hours before cutting.

Submitted by Melanie Gunnell

Luscious Lemon Cream Tarts

Lemon curd:

1 cup sugar

2 T. cornstarch

3 t. finely shredded lemon peel

6 T. lemon juice (freshly squeezed!)

6 T. water

6 beaten egg yolks

1/2 cup butter, cut up into pieces

In a medium saucepan, stir together sugar and cornstarch. Stir in lemon juice and water. Cook and stir over medium heat until thickened and bubbly. Stir half of the lemon mixture into the egg yolks, then return the egg yolk mixture to the saucepan. Cook and stir over medium heat until the mixture comes to a gentle boil. Cook and stir for 2 minutes more, then remove from heat.

Add butter pieces, stirring until melted. Cover surface of the curd with plastic wrap. Chill at least 1 hour, or for up to 48 hours. May be stored tightly covered in the fridge for up to 1 week, or frozen for up to 2 months. For the purposes of this recipe, chill at least 2-3 hours.

While your lemon curd is chilling, it's time to make the tart bases. I went for the path of least resistance and used purchased Pillsbury pie crusts. I misted two mini muffin pans lightly with cooking spray, then used a 2 1/2 inch biscuit cutter to cut rounds out of the pie crusts. I found that I was able to get 15 per crust, and if I re-rolled the scraps, I could scrounge another 3. I did find that the scrap ones tended to shrink more during baking. Press each round firmly into the bottom and sides of the mini muffin cups (whatever crust isn't firmly pressed in won't brown) and bake at 375 for 7-10 minutes, or until golden but not over-browned. Pop a cooling rack on top of the pan and invert the pan for the easiest way to get them out. Allow them to cool completely before filling.

Last of all, beat 1 cup of whipping cream with 1/2-3/4 cup powdered sugar and a dash of vanilla in a chilled bowl until medium soft peaks form.

Line up all your cute little tart bases and grab two disposable pastry bags (seriously one of my favorite kitchen tools) with star tips dropped into the point. I got a big star tip this time and used it for the cream, and I was really pleased with how it piped. Fill one bag with the lemon curd, and the other bag with the whipped cream. Pipe a thick layer of lemon, followed by a lovely dollop of cream into each shell and serve your pretty little desserts. I found that the tart shells taste the best if used within a day or two. Once filled, they are best within the first few hours, but still were quite good the next day.

Submitted by Nurse Heidi

Blueberry Scones with Lemon Glaze

scones:

2 cups All purpose flour
1 T baking powder
1/2 t salt
2 T sugar
5 T unsalted butter, cold, cut in chunks
1 c heavy cream (plus little more for brushing scones)
1 c fresh blueberries

glaze:

1/2 c milk
2 c. confectioner's sugar
1 lemon, zest finely grated
1 T unsalted butter

Preheat oven to 400 degrees F.

Sift together dry ingredients. Using a pastry blender, cut in the butter; mixture should look like coarse crumbs. Make a well in the center and pour in cream. Fold together to incorporate, but not to overwork the dough. Fold in blueberries.

Press the dough on a lightly floured surface into a rectangle about 12 by 3 by 1.25 inches. Cut the rectangle in 1/2 then cut the pieces in 1/2 again, giving you 4 (3") squares. Cut the squares on a 1/2 diagonal to make triangles. Place scones on ungreased cookie sheet and brush tops with heavy cream. Bake 15-20 minutes until browned. Let cool before adding glaze.

Mix milk and conf. sugar together in microwave-safe bowl. Stir until sugar dissolves. Add lemon zest and butter. Microwave on high for 30 seconds. Whisk glaze to smooth out any lumps, the drizzle over scones.

Recipe adapted from Tyler Florence. I am unable to have lemon juice (too acidic), but can have zest. I use milk for glaze, but the original recipe calls for 1/2 c. lemon juice instead. Just depends on whether you want a little lemon flavor or a lot. This is a very easy and tasty recipe. Enjoy! :)

Submitted by Kari Wallentine

Lemon Blueberry Loaf

1/3 cup melted butter
1 cup white sugar
3 tablespoons fresh lemon juice
2 eggs
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
1/2 cup milk
2-3 tablespoons grated lemon zest (~ 2-3 lemons)
1/2 cup chopped walnuts
1 cup fresh or frozen blueberries tossed lightly in flour (to prevent sinking into the bread and to prevent the batter from turning blue)

2 tablespoons fresh lemon juice
1/4 cup plus 2 Tbls. powdered sugar

DIRECTIONS

1. Preheat oven to 350 degrees. Lightly grease an 8x4 inch loaf pan.
2. In a mixing bowl, beat together butter, 1 cup sugar, juice and eggs. Combine flour, baking powder and salt; stir into egg mixture alternately with milk. Fold in lemon zest, nuts, and blueberries. Pour batter into prepared pan.
3. Bake in preheated oven for 60 to 70 minutes, until a toothpick inserted into center of the loaf comes out clean. Cool bread in pan for 10 minutes. Meanwhile, combine lemon juice and 1/4 cup sugar in a small bowl. Remove bread from pan and drizzle with glaze. Cool on a wire rack.

Submitted by: Courtney Fjeldsted

Lemon Cream Dessert

Ingredients:

1-1/2 cups Sugar
1/3 cup plus 1 tablespoon cornstarch
1-1/2 cups cold water
3 egg yolks, lightly beaten
3 tablespoons butter, cubed
2 teaspoons grated lemon peel
1/2 cup lemon juice

CRUST:

1 cup all-purpose flour
1 cup finely chopped walnuts
1/2 cup cold butter

TOPPING:

1 package (8 ounces) cream cheese, softened
1 cup Powdered Sugar
2 cups cold milk
2 packages (3.4 ounces *each*) instant vanilla pudding mix
1 teaspoon vanilla extract
1 carton (16 ounces) frozen whipped topping thawed

Directions:

In a small saucepan, combine sugar and cornstarch; gradually stir in water until smooth. Bring to a boil; cook and stir for 1 minute or until thickened. Remove from the heat. Stir a small amount of hot filling into egg yolks; return all to the pan, stirring constantly. Bring to a gentle boil; cook and stir for 1 minute. Remove from the heat; stir in butter and lemon peel. Gently stir in lemon juice. Refrigerate until cool.

In a bowl, combine flour and nuts. Cut in butter until mixture resembles coarse crumbs. Press onto the bottom of a greased 13-in. x 9-in. baking dish. Bake at 350° for 15-20 minutes or until edges are golden brown. Cool on a wire rack.

In a bowl, beat cream cheese and confectioners' sugar until smooth; carefully spread over crust. Spread with cooled lemon mixture. In another bowl, beat milk and pudding mixes on low for 2 minutes; beat in vanilla. Fold in half of the whipped topping. Spread over lemon layer. Spread with remaining whipped topping. Chill for at least 4 hours before cutting. **Yield:** 18-24 servings.

Submitted by Tara Rigby from Taste of Home

Lemon Sugar Cookies

2 1/2 cups all purpose flour
2 tsp baking powder
3/4 tsp salt
1 cup butter, room temperature
1 1/2 cups sugar
2 tbsp lemon zest
2 large eggs
1/2 tsp vanilla extract
2-3 tbsp sugar, for rolling

Preheat oven to 375F. Line a baking sheet with parchment paper.

In a medium bowl, whisk together flour, baking powder and salt.

In a large bowl, cream together butter, sugar and lemon zest until mixture is light and fluffy. Beat in eggs, one at a time, followed by vanilla extract. Gradually mix in the flour at low speed, making sure to incorporate all of the flour and scraping down the sides of the bowl as necessary. Place remaining 2-3 tbsp sugar in a small bowl

Shape 1-inch balls of dough, roll in the sugar and place on prepared baking sheet.

Bake for 9-11 minutes, until set but not browned (or only very lightly on the bottom). Edges should be slightly firm.

Cool cookies on the pan for a minute, then transfer to a wire rack to cool completely.

Store in an airtight container.

Makes about 4 dozen

Submitted by Rachel

Lemon Bark

2 bags white chocolate chips

1 bag lemon drops, finely crushed

Melt chocolate chips and spread in a lined pan. Sprinkle on crushed lemon drops and push in to melted chocolate with spatula. Cool completely. Break into pieces and serve!

Submitted by Jenn Warnick

Lemon Whip Dessert

60 Ritz Crackers, crushed

1/2 c melted butter

1/2 c powdered sugar

12 oz tub cool whip

6 oz can frozen lemonade concentrate

14 oz can sweetened condensed milk

Mix crackers, butte and sugar, mix well. Press all but 1/4 c. into a 9x13 pan.

Mix remaining ingredients well with mixer. (I add food coloring to the mix depending on the color of lemonade I use) Pour over crumbs n pan. Sprinkle reserved crumbs over. Refrigerate. Light, cool and pretty. No strong lemon taste.

20-24 servings.

Submitted by Cindy

Lemon Layer Dessert

Crust:

1/2 cup butter or margarine
1 cup flour
1/2 cup finely chopped pecans (or walnuts)
2 Tbsp sugar

Filling:

8oz cream cheese, softened
1 1/2 cups powdered sugar
1 1/2 cups Cool Whip

Topping:

1 3/4 cup sugar
1/3 cup cornstarch
1/4 tsp salt
2 cups water, divided
3 eggs, beaten very well
2 Tbsp vinegar
6 Tbsp lemon juice
1 Tbsp butter or margarine
zest of 1 large lemon
1/2 tsp lemon extract

For crust:

Cut butter into flour and sugar till crumbly. Stir in pecans. Press into the bottom of an ungreased 9x13" glass baking pan. Bake at 350 for 15 minutes. Cool completely.

For filling:

Beat cream cheese till fluffy, beat in powdered sugar. Fold in Cool Whip. Spread over crust and chill.

Topping:

In a saucepan, combine sugar, cornstarch, and salt. Add 1/4 cup of the water and stir till smooth. Add eggs and mix well. Add vinegar, lemon juice, and remaining water. Whisk till smooth. Bring to a boil over medium heat, stirring constantly; boil for 1 minute. Remove from heat and add butter, lemon zest, and extract. (You can add a few drops of food coloring if you want.) Cool to room temperature and spread over cream cheese layer. Chill for several hours or overnight. Garnish with whipped cream and lemon slices if desired.

-Makes 12-16 servings

Notes:

I usually remove the white strands from the eggs, or beat them in the blender to make sure there are no lumps.

Submitted by Kara

Lemonade Cheesecake Pie

1 pkg cream cheese, softened
½ c thawed, frozen lemonade concentrate
1 tub cool whip
1 graham pie crust
1 ½ c sliced fresh strawberries
1 tbsp sugar

Beat cream cheese til creamy. Add concentrate, beating well after each addition. Whisk 2 cups cool whip and spoon into crust.

Refrigerate 4 hours or until firm. Toss berries with sugar.
Refrigerate til ready to use.

Pipe or spoon remaining cool whip around edge of pie just before serving. Top with berry mixture.

Submitted by Tessa Edwards

Lila's Yummy Lemon Cake

1 cup butter

2 cups sugar

3 eggs

3 cups flour

1/2 tsp soda

1/2 tsp salt

1 cup buttermilk

2 Tbsp lemon zest

2 Tbsp fresh lemon juice

Cream butter and sugar for 5 minutes. Add eggs, 1 at a time. Sift together dry ingredients. Alternate adding flour mixture and buttermilk. Mix in zest and lemon juice. Pour into a well greased and floured Bundt or tube pan. Bake at 325 for 1 hour. Cool and frost.

Frosting:

2oz cream cheese

1/4 cup butter

3 Tbsp lemon zest

4 cups powdered sugar

Remaining lemon juice

Cream or milk

Beat all ingredients till smooth, adding cream or milk to get spreading consistency.

Submitted by Kara

Lemon Sour Cream Pie

1 cup sugar
1/4 cup cornstarch
1/8 teaspoon salt
1 cup milk
3 egg yolks, beaten
1/4 cup butter
1/4 cup fresh lemon juice
1 teaspoon grated lemon peel
1 cup (8 ounces) sour cream
1 pastry shell (9 inches), baked

Meringue:

3 egg whites
1/2 teaspoon vanilla extract
1/4 teaspoon cream of tartar
6 tablespoons sugar

In a saucepan, combine sugar, cornstarch, and salt. Gradually stir in milk. Bring to a boil over medium heat, stirring constantly. Cook and stir for 2 minutes.

Blend a small amount into egg yolks; mix well. Return all to pan, mix well. Cook and stir for 2 minutes. Remove from the heat. Add butter, lemon juice, and peel, mix well. Set aside.

(I don't use meringue I serve with whip cream so I skip this next step except I fold in sour cream into lemon mixture pour into pastry shell (no need to bake pie) and store in refrigerator until ready to serve and then I serve with whipped cream.)

For meringue, beat egg whites until foamy. Add vanilla and cream of tartar. Add sugar, 1 tablespoon at a time, beating until stiff peaks form; set aside. Fold sour cream into lemon mixture; pour into pastry shell. Cover with meringue sealing to edges of party.

Bake at 350' for 12-15 minutes or until golden. Garnish with lemon peel strips if desired. Cool Completely. Store in the refrigerator. Yield: 6-8 servings.

Submitted by Dawn Wilkes

Lemon Cheese Bars

1 Pudding Recipe Yellow Cake mix
1 (8 oz) pkg cream cheese, softened
1/3 cup sugar
1 tsp lemon juice
2 eggs
1/3 cup oil

Mix dry cake mix, 1 egg, and 1/3 cup oil until crumbly; reserve 1 cup. Pat remaining mixture lightly in an ungreased 9x13 pan. Bake 15* minutes at 350 degrees. Beat cream cheese, sugar, lemon juice, and 1 egg until light and smooth. Spread over baked layer. Sprinkle with reserved crumb mixture. Bake 15 minutes* longer. Cool. Cut into bars. Enjoy!

*underbaking a few minutes results in TRULY scrumptious cheese bars.

Submitted by: Leslie Shields

Mother's Lemon Pie

1 ½ c. sugar

5 1/3 T. cornstarch

Mix in saucepan and stir in

1 ½ cups. water

Cook over moderate heat until thick. Boil 1-4 mins.

Very slowly stir into half of hot mix:

3 egg yolks, slightly beaten

Beat into rest of mix in saucepan

Boil one minute longer, stirring constantly. Remove from heat and continue to stir until smooth. Add

3-4 T. Butter

4-5 T. lemon juice with lemon zest

Pour into baked pie shell and spread

Meringue on top Seal edges. Bake

8-10 mins. At 400 degrees

Meringue:

3 egg whites Beat until frothy and add

¼ tsp. Cream of tartar

6 T. sugar, a little at a time

Beat until stiff to hold peak that won't curl.

(add 1 tsp. lemon juice before beating)

Submitted by: Marla Strat

Luscious Lemon Layer Cake

Lemon curd:

1 cup sugar

2 T. cornstarch

3 t. finely shredded lemon pee

16 T. lemon juice (freshly squeezed!)

6 T. water 6 beaten egg yolks (reserve the whites for the cake)

1/2 cup butter, cut up into pieces

In a medium saucepan, stir together sugar and cornstarch. Stir in lemon juice and water. Cook and stir over medium heat until thickened and bubbly. Stir half of the lemon mixture into the egg yolks, then return the egg yolk mixture to the saucepan. Cook and stir over medium heat until the mixture comes to a gentle boil. Cook and stir for 2 minutes more, then remove from heat.

Add butter pieces, stirring until melted. Cover surface of the curd with plastic wrap. Chill at least 1 hour, or for up to 48 hours. May be stored tightly covered in the fridge for up to 1 week, or frozen for up to 2 months. For the purposes of this recipe, chill at least 2-3 hours.

White cake:

1 Duncan Hines white cake mix

water, oil and egg whites as called for on the box

1/2 cup sour cream

zest of 1 lemon

Beat all ingredients together until smooth and pour into two greased and floured 8 inch round cake pans. Bake as indicated, then remove to wire racks to cool completely. These may be made in advance and stored with wax paper between the layers until ready to assemble the cake.

Place a medium mixing bowl (glass is best) and beaters in the freezer, and set out an 8 ounce brick of cream cheese to soften at room temperature. Split each cake layer in half to form a total of four cake layers. If the cakes are humped on top, trim the excess to ensure a flat layer. A serrated knife works well for this task. Place the first layer on the serving plate and spread a thin layer of lemon curd, then layer the next cake and repeat until all four layers are stacked. This should take approximately half to 2/3 of the lemon curd. Reserve the remaining curd to make the frosting.

Frosting:

remaining lemon curd

1 - 1 1/2 cups powdered sugar

1 8 ounce brick cream cheese

2 cups heavy whipping cream

Do NOT soften the cream cheese in the microwave. I have found this results in a sloppy slurpy frosting. Be patient and plan ahead enough to allow it to sit out at room temperature for 30 minutes. Beat the lemon curd and cream cheese until smooth, then beat in the powdered sugar. In the chilled bowl, beat the whipping cream until moderately stiff peaks form, then fold in the lemon curd mixture until well combined. You may wish to add a bit more sugar to taste.

Frost the top and sides of the cake and pipe a border if desired. Garnish with fresh raspberries, or with raspberry puree. I made my raspberry puree thick enough to pipe designs.

1 cup fresh or frozen raspberries (thawed)

1-2 T. sugar

1 T. cornstarch

Mash the berries, then press them through a sieve to remove the seeds. Whisk the cornstarch and sugar into the cold juice, then cook in a small saucepan over medium heat until thickened and bubbly. Remove from heat and chill until ready to decorate the cake.

Submitted by Nurse Heidi

Lemon Cake

1 lemon cake mix

4 eggs

1 can lemon filling.

beat together & bake in 9 x 13 pan

frosting:

1/2 cup butter soft

1 pk cream cheese

juice of 1 lemon + zest

4 cups powdered sugar

Submitted by Dawn Nelson

Lemon Cream Coffeecake

A gluten free recipe!

Pastry:

2 c Featherlight Flour mix

(http://www.eatingglutenfree.com/gluten_free_recipes/)

1 tbsp xanthan gum

1/2 tsp salt

1 tsp baking powder

1/2 tsp baking soda

1 c sugar

3 large eggs (I used the equivalent of 3 eggs in egg replacer--b/c I was out of eggs)

1/2 c oil (recipe called for coconut oil, but I used EVOO)

3/4 c coconut milk

2 tsp vanilla

1 tbsp lemon zest (I got tired zesting my lemon, so I used probably 1/2 tbsp zest and the juice of one lemon)

Lemon Cream:

2 tbsp coconut milk

1 1/2 c confectioner's sugar

1 tsp lemon oil (I soaked a few pieces of lemon peel in EVOO for an hour)

Slivered almonds to sprinkle on top

Preheat oven to 350. Mix together lemon cream ingredients, place bowl in the fridge.

Mix eggs, sugar, vanilla, oil, milk, and zest. Blend well.

In a separate bowl, mix together flour, xanthan gum, baking soda, baking powder, salt.

Add dry ingredients to wet ingredients, combine, and pour into 10: greased springform pan.

Bake for 25 minutes (I will probably try 30-35 next time for mine, as the middle wasn't quite solid). Cake will bounce back when you push on it.

Right before serving, pour lemon cream over each slice, and sprinkle almonds on top.

Submitted by Stephanie

Lemon Angel Food Cake with Berries

Makes 12 servings

1 1/2 cups sugar
1 cup + 2 tablespoons sifted cake flour
1/4 teaspoon salt
12 egg whites, at room temperature
1 1/4 teaspoons cream of tartar
1 tablespoon + 1 teaspoon grated lemon zest
1 teaspoon vanilla extract
2 1/4 cup raspberries
2 1/4 cups sliced strawberries
2 tablespoons raspberry liqueur (framboise)

1. Preheat the oven to 375 F.; arrange an oven rack in the lower third of the oven. Sift 3/4 cup of the sugar, the flour, and salt onto a sheet of wax paper.
2. In a large bowl, with an electric mixer on low speed, beat the egg whites until small bubbles appear and the surface is frothy, 1-2 minutes. Sprinkle with the cream of tartar; with the mixer on medium speed, add the remaining 3/4 cup of sugar in a slow steady stream, beating until all the sugar is incorporated. With a rubber spatula, scrape the sides and bottom of the bowl. Add 1 tablespoon of the lemon zest and the vanilla; beat until the egg whites are stiff but not dry.
3. Sift one-third of the flour mixture over the egg whites; with the rubber spatula, quickly fold into the whites, being careful to scrape the sides and bottom of the bowl. Repeat with the remaining flour mixture, making sure all the flour is blended into the whites. Scrape the batter into an ungreased 9 or 10 inch tube pan; with the spatula, smooth the surface. Bake in the lower third of the oven until a toothpick inserted in center of the cake comes out clean, 25 to 30 minutes. Run a knife around the edge of the pan; invert the cake onto a platter and cool completely.
4. Meanwhile, in a large bowl, combine the raspberries, strawberries, liqueur, and the remaining 1 teaspoon lemon zest; let stand 30 minutes. Serve the cake, topping each slice with the berries.

Submitted by Donna D.

Lemon Cream Cupcakes

1 box Betty Crocker® SuperMoist® yellow or lemon cake mix
Water, vegetable oil and eggs called for on cake mix box

Filling

3/4 cup Betty Crocker® Whipped vanilla frosting (from 12-oz container)
1/2 cup marshmallow creme

Frosting

1 container (12 oz) Betty Crocker® Whipped butter cream frosting
2 teaspoons grated lemon peel
4 teaspoons fresh lemon juice

1. Heat oven to 350°F (325°F for dark or nonstick pans). Make and bake cake mix as directed on box for 24 cupcakes, using water, oil and eggs. Cool in pans 10 minutes; remove from pans to cooling racks. Cool completely, about 30 minutes.
2. By slowly spinning end of round handle of wooden spoon back and forth, make deep, 3/4-inch-wide indentation in center of top of each cupcake, not quite to bottom (wiggle end of spoon in cupcake to make opening large enough).
3. In small bowl, mix filling ingredients. Spoon into small resealable food-storage plastic bag; seal bag. Cut 3/8-inch tip off one bottom corner of bag. Insert tip of bag into opening in each cupcake; squeeze bag to fill opening.
4. In medium bowl, stir together 1 container butter cream frosting, the lemon peel and lemon juice. Frost cupcakes.

Submitted by Dawn Nelson

Lemon Rub Pie

YUMMY!

1 9-inch pie shell, unbaked

1/2 cup butter, softened

2 cups sugar

5 eggs

juice and grated rind of 3 lemons

3 Tb flour

prepare unbaked pie shell. cream together butter and sugar. add eggs and beat well. add lemon juice, rind and flour, mixing well. pour filling into pie shell and bake at 300 degrees for 30 - 40 minutes or until top browns and pie is set.

my favorite way to serve this pie is to cool it...freeze it...and serve it frozen!

Submitted by Julie Bell

Creamy Lemon Trifle

1 sponge cake or angel food cake
3/4 c sugar, divided
1/2 cup water
2 T corn starch
1 t lemon rind, grated
1/3 c lemon juice
16 oz cream cheese
3/4 c sour cream
16 oz Cool Whip
fruit

Lemon Cream: combine 1/4 c sugar, 1/2 c water and next 3 ingredients in a medium, non-aluminum saucepan. Bring to boil, stirring constantly. Cook 1 minute. Pour into bowl, cool to room temp. Combine remaining 1/2 c sugar and cream cheese in a large bowl, beat until smooth. Beat in cornstarch mixture and sour cream. Fold in half of the whipped topping.

Cut cake into 1 1/2 inch squares, put one layer down in the trifle dish (can use a glass salad bowl or do individual servings instead). Put a layer of lemon cream followed by some fruit (fresh or frozen) and then a little Cool Whip. Repeat layers a few times, ending with Cool Whip. Chill in the refrigerator for 8 hours before serving.

Submitted by: Jana

Lemon Buttermilk Pie

4 eggs
1 1/2 cup sugar
1/4 cup melted butter
1/2 cup buttermilk
2 tablespoon fresh lemon juice
1/2 teaspoon vanilla
1/8 teaspoon salt
1 pie crust, unbaked

Preheat oven - 425 degrees.

Combine eggs, sugar, butter, buttermilk, lemon juice, vanilla and salt, Stir until sugar is dissolved. Do not beat. Pour into pie crust. Bake 10 minutes then reduce temperature to 350 degrees. bake about 30 minutes or until pie is set. Cool, cover and store in the refrigerator.

Submitted by Leslie

Lemon Squares

(one of my mom's friends won a blue ribbon at a fair with these)

½ c. butter	1 c. sugar
¼ c. powdered sugar	2 T. flour
1 c. flour	2¼ t. salt
2 eggs	½ t. baking powder
2 T. lemon juice	

Combine butter, powdered sugar and 1 c. flour; mix like pie crust dough. Pack into an 8-inch square pan. Bake at 350 degrees for 15 minutes or until light brown. Combine remaining ingredients and pour on top of baked dough in pan. Bake at 350 degrees for 20 – 25 minutes or until slightly brown around the edges. Dust with additional powdered sugar when cooled.

Submitted by Laurie Dry

Lemon Bread

(I sometimes omit the last step with the lemon juice/sugar topping if I'm serving this for brunch)

3 c. flour
2 t. baking powder
1 t. salt
1 c. (2 sticks) unsalted butter, room temp.
1 ½ c. sugar
4 large eggs
minced zest of 2 lemons
1 c. milk
¾ c. coarsely chopped walnuts
½ c. freshly squeezed lemon juice
½ c. sugar

Preheat oven to 350. Generously grease two 9x4" loaf pans.

Sift the flour, baking powder, salt together; set aside. Cream butter until pale yellow and light. Add sugar and beat until fluffy. Add the eggs, one at a time, beating well after each. Then add lemon zest and mix well. Add flour mixture in thirds, alternating with the milk, beginning and ending with the dry ingredients. Mix just until flour is moistened. Do not over mix! Fold in nuts. Pour into prepared pans. Bake for 45 – 50 minutes, or until tops spring back when lightly touched and a toothpick inserted in the center comes out clean.

While breads are baking, mix the lemon juice with the ½ c. sugar. Set aside. When breads are done, remove from oven and let cool on wire racks. While still hot, poke several holes in the tops with a fork and pour lemon juice mixture over them. Let loaves cool, then remove from pans.

Makes 2 loaves.

Submitted by Laurie Dry

Lemon Delight

1st layer - 1 cup flour, 1 stick melted butter, 1 cup chopped pecans. mix together and press into a crust to cover a 9x13 pan. bake at 325 for 25 minutes. cool

2nd layer - 8 oz cream cheese softened, 2 cups powdered sugar, 1/2 of the 16-oz cool whip. mix together and spread over cooled crust.

3rd layer - 2 small boxes lemon jello pudding mix - use only 3 1/2 cups water and cook as directed. cool and chill and spread over cream cheese layer.

4th layer - top with remaining cool whip. thinly slice fresh lemons on top and keep refrigerated.

Submitted by Julie Bell

Lemon Custard Dessert

1 c sugar
4 Tbsp flour (scant)
2 Tbsp butter or margarine
pinch salt
3 egg yolks-well beaten
5 Tbsp lemon juice
1 ½ c milk
3 egg whites

Cream sugar, salt and butter-add flour, sifted. Add egg yolks, milk and lemon juice. Mix well. Fold in 3 egg whites, well beaten. Pour in greased loaf pan or baking dish (glass seems good) set in shallow pan of hot water and bake in slow oven @ 325* 45 minutes. Flour will rise to top and form crust which should be baked only until light toast color. Do not over bake. Should you like rather a tart flavor-I do-use a little more lemon juice and a little less milk-say only 1 ¼ c milk. This makes 4 generous helpings. All purpose flour works very well but I sift a couple times-cake flour sift once. You should have a pudding with a light brown tender crust on top and a lemon custard below. I like the custard part not over cooked and do not like it too cold-that is not put in refrigerator-except any left over-which there won't be.

Note from Marti: I like to add a tsp or so of lemon zest

This is a recipe that my step-mom got from a "maiden" lady she worked with at Standard Federal in Los Angeles in 1956. I have copied it exactly as the friend wrote it when she gave it to my mom, as it shows the cute, vintage sense of humor. It is yummy.

Submitted by: Marti King

Lemon and Coconut Pixies

adapted from the blog Noodle Nights and Muffin Mornings

1/4 cup (1/2 stick) butter, softened
1 cup sugar
2 eggs
2 teaspoons freshly grated lemon peel
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1 cup shredded coconut
Powdered sugar

Beat butter, sugar, eggs and lemon peel in large bowl until light and fluffy.

Stir together flour, baking powder and salt and slowly beat into wet ingredients, until blended. Stir in coconut.

Cover and refrigerate dough about 1 hour or until firm enough to handle.

Preheat oven to 325 degrees.

Shape into 1-inch balls and roll in powdered sugar.

Place 2 inches apart on ungreased cookie sheet.

Bake 15 to 18 minutes or until edges are set.

Immediately remove from cookie sheet to wire rack and let cool completely.

Store in air tight container in the refrigerator and bring to room temperature before eating.

Submitted by Melanie of www.MyKitchenCafe.blogspot.com

Lemon Tartlet

Crust:

1 cup butter

1/2 cup sugar

1 egg

1 tsp vanilla

3 cups all purpose flour

1/2 tsp baking powder

1/8 tsp salt

Beat butter and sugar until fluffy. Add the egg and vanilla and mix until combined. Add dry ingredients and mix until combined. (This is basically like a sugar cookie crust)

Press into tartlet shells and bake at 375 degrees for 10 minutes. Set aside to cool.

Here's where the yummy lemon part comes in!

Lemon filling:

1 cup granulated sugar

3 TBS cornstarch

1 TBS lemon zest

1 TBS flour

1/3 cup fresh squeezed lemon juice

1 cup half and half

1/4 cup cold butter

1 cup sour cream

Place all ingredients EXCEPT for the butter and sour cream in a pot and bring to a boil stirring constantly. Once it's boiling, remove from heat and add 1/4 cup cold butter and stir until it's all incorporated and melted. Allow mixture to cool and then add the sour cream. Spoon into the tartlet shells and I like to serve them with a few raspberries on top or a dollop of home made whip cream.

Enjoy!

Submitted by Brittan

Marinade for Grilled Vegetables.

* This works well on mushrooms, peppers, zucchini, onions, eggplant, shrimp and just about anything! Quantity really depends on the amount of stuff you're grilling... so I'll give a baseline.

1/2 c olive oil
Juice of 1 fresh lemon
zest of 1/2 lemon
1 tsp honey
2 tsp Kosher salt
1 tsp pepper
1-2 cloves fresh garlic, minced
2tsp+ Montreal Steak Seasoning (I get this from Costco)

This is simple, but the peppers and mushrooms taste fabulous! The key is the Steak Seasoning.

Place veggies in Ziploc, whisk the marinade together separately and pour over veggies. Marinade for 15 min minimum. Place in grill basket to grill.

Submitted by Ashley Northam

Lemon Couscous Chicken

1 1/4 cups water

1 tablespoon extra-virgin olive oil

2 cups broccoli florets

1 package Near East Roasted Garlic & Olive Oil Couscous mix

1 1/2 cups grilled chicken

Juice of 1 lemon (about 3 tablespoons)

1/4 teaspoon lemon peel

In a large skillet, bring the water, oil, broccoli, and contents of the spice sack from the couscous mix to a boil. Stir in the couscous, chicken, lemon juice, and lemon peel. Remove from heat. Cover and let stand for 5 minutes. Fluff lightly with a fork.

Chill well and serve cold

Submitted by: Danielle Tague

Really Good Noodles and Chicken

3 boneless, skinless chicken breasts
coarse salt and freshly ground pepper
1 T. fresh rosemary, minced
1 lemon, zested and juiced
3 T. honey
8 ounces thin spaghetti (I prefer Barilla Plus)
2 T. butter
2 cloves garlic, minced
1/4 cup real bacon bits
1/2 cup cream
1/2 cup shredded parmesan cheese
3 roma tomatoes, seeds and core removed, diced
2 T. capers (optional)

Start a pot of water boiling to cook the pasta. Spray your BBQ grill rack with nonstick spray and fire it up. Sprinkle salt, pepper and rosemary on each chicken breast and grill for 7-8 minutes on the first side. In a small bowl, mix 2 T. of freshly squeezed lemon juice and the honey together, then brush it on the tops of the chicken breasts before flipping them over. Brush the underside as well, and grill for a few more minutes until they are cooked through (actual cooking time will depend on how thick the breast is, and you could certainly pound them thinner to start with to make it go faster). Remove to a plate and cover to keep warm.

Toss your noodles into the boiling salted water if you haven't already. Once they are nearly done cooking, begin making the sauce. It comes together quickly. In a large skillet, melt 2 T. butter then add the garlic. Saute and stir for 2-3 minutes, then add the bacon bits and cook for another minute. Stir in the remaining lemon juice and all of the zest, then the cream. Stir in the cooked and drained noodles, adding a tablespoon or two of the pasta water if needed to thin the sauce. Slice the chicken breasts thinly. Stir in the roma tomatoes and parmesan cheese (and capers if you so desire - I'm the only one that likes them around here, so I tossed a few on my own plate), and serve immediately with a portion of chicken breast strips on top of the pile of pasta.

Submitted by Nurse Heidi of Food for Thought blog.

Lemony Chicken or Veal Piccata

1/2 cup flour
1/2 tsp. salt
1/4 tsp. pepper
1/4 tsp. garlic powder
4 skinless, boneless chicken breast halves (or veal scallops)
1 Tbsp. vegetable oil (or citrus olive oil - I get it from Temecula Olive Oil, and it is delicious!)
1 lemon
1 tbsp. butter
1/2 tsp. honey
capers, to taste (optional)

Combine the flour and dry seasonings.

Place the chicken breasts between two pieces of wax paper and pound with a few whacks of rolling pin, so they are evenly about 1/2 inch thick.

Heat the oil in a nonstick skillet over high heat. Dredge the chicken pieces into the flour mixture (I sometimes cut the chicken pieces in half), to coat both sides, shaking off the excess. Cook until lightly browned...usually takes only a couple of minutes per side. Remove to a plate.

Squeeze the juice for half the lemon and cut the other half into thin slices.

Add the butter to the pan and reduce to low heat. When melted, remove from heat and stir in lemon juice and honey. Add capers, if desired...and lemon slices. Drizzle over chicken...or if chicken is cold by now, add chicken back into pan to reheat.

I sometimes double up on the sauce, particularly if lemons are small.
Submitted by Joan Callaway

Sweet Lemon Ribs

3 pounds country style ribs--boil for 1 hour till tender, drain

1 6 ounce can lemonade

2 cans water

3 T soy sauce

3 T ketchup

3 T brown sugar

1/2 t salt

2 t vinegar

Combine all ingredients and pour over ribs. Bake covered at 325 for about 3 hours till very tender. Remove ribs from pan--keep warm. Thicken sauce with cornstarch and water. Serve with fried rice.

Submitted by Cindy Harris

Lemony Orzo

Ingredients

1 cup uncooked orzo (rice-shaped pasta)
1 1/3 cups diced zucchini
1/3 cup diced red onion
1/3 cup minced fresh parsley
3 tablespoons fresh lemon juice
1 tablespoon minced fresh or 1 teaspoon dried basil
1 tablespoon olive oil
2 teaspoons minced fresh mint
1/2 teaspoon salt
1/4 teaspoon black pepper
1 cup diced tomato
1/3 cup (1 1/2 ounces) crumbled feta cheese

Preparation:

Cook orzo according to package directions, omitting salt. Drain well. Combine orzo, zucchini, and onion in a large bowl; toss well. Combine parsley and next 6 ingredients (parsley through pepper); stir well with a whisk. Stir into orzo mixture; add tomato and cheese, tossing gently to coat.

Yield-6 servings (serving size: 3/4 cup)

Very refreshing for summertime!

Submitted by Karen Mortensen

Lemon Chicken

Ingredients

- * 1 1/2 pounds chicken breast or chicken tenders, cut into chunks
- * 1/4 cup all-purpose unbleached flour
- * Coarse salt
- * 2 tablespoons wok or vegetable oil, 2 turns of the pan (preferred brand: House of Tsang)
- * 1 tablespoon (a splash) white or rice wine vinegar
- * 1/2 cup chicken broth or stock
- * 8 ounces (1 cup) prepared lemon curd
- * 1/4 cup hot water
- * 1 lemon, zested
- * 2 scallions, thinly sliced or 20 blades fresh chives, finely chopped

Directions

Coat the chunked chicken lightly in flour, seasoned with a little salt. Heat a large skillet or a wok-shaped nonstick pan over high heat. Stir fry chicken until golden, 3 or 4 minutes. Remove chicken from the pan and return pan to heat. Reduce heat to medium.

Add a splash of vinegar to the pan and let it evaporate. Add stock or broth to the pan and scrape up any drippings with a whisk. Thin curd by stirring in a little hot water. Add curd to broth and whisk to combine. Add chicken back to the pan and simmer for 1 to 2 minutes to thicken sauce and finish cooking chicken pieces through. Remove the pan from heat, add the scallions or chives and zest, and toss chicken pieces well to combine zest and scallions or chives evenly throughout the sauce. Serve over rice or noodles.

Cook's Notes: Wok oil infused with ginger and garlic is usually available on the International Foods aisle in many markets.

Lemon curd is a sweet lemon spread available in most markets. It is on the jam/jelly aisle.

Recipe from Rachael Ray
Submitted by Lori Sherman'

Basmati Rice Salad

1 ½ cups water
1 cup rice
3 garlic cloves, crushed

Cook rice and garlic in water until tender.

2 cups cooked, shredded chicken (I often use Rotisserie)
½ cup chopped green onions
¼ cup sun dried tomatoes
1 tsp lemon rind
1 can Garbanzo beans
1 14.5 ounce can artichoke hearts, quartered

Mix together with rice and top with dressing.

Dressing:

¼ cup chicken broth
3 T lemon juice
3 T olive oil
1 tsp Dijon mustard
¾ tsp salt
½ tsp pepper
¼ tsp oregano

Combine well and pour over rice salad mixture.
Serve warm or cold. Enjoy!

Hint: Replace some or all of the olive oil in the dressing with the olive oil from the jar of sun dried tomatoes. It adds an extra punch of flavor.

Submitted by Julie

Chicken in Lemon Cream Sauce

1/2 stick butter
8 boneless skinless chicken breasts
2 T white wine
1/2 t grated lemon zest
2 T lemon juice
1/4 t salt
1/8 t white pepper
1 cup heavy cream
1/3 cup Parmesan Cheese
1 cup sliced mushrooms

Heat butter in skillet over med heat till melted. Add Chicken. Cook for 10 min or until chicken is brown and tender, turning once. Place chicken in broiler/ovenproof serving dish. Discard butter from skillet. Combine wine, zest and juice in skillet. Cook for 1 min over med heat, stir constantly. Stir in salt, pepper. Pour in cream gradually, stir constantly. Cook until hot. Do not boil. Stir constantly. Pour over chicken. Sprinkle with the cheese and mushrooms. Broil 6 inches from heat source until light brown.

May be garnished with Red Grapes and Lemon Peel. Serve over angel hair pasta.
Submitted by Meg

Lemoniest Chicken Recipe

(simple and if you love lemon, you will love this recipe)

2 2 1/2 - 3lb chickens, halved
1/4 chopped Italian Parsley

Lemon Sauce:

2 1/2 Cups fresh Lemon Juice

1 cup olive oil

1 1/2 T red wine vinegar

2 t minced garlic

1/2 t dried oregano

salt and pepper to taste (I like a few added flakes of red pepper but this is optional)

Wish the Lemon Sauce together and put aside until ready to use. Mix well again before using.

Preheat broiler before using. Then, broil chicken halves, turning once (for about 30 minutes) until skin is golden-brown and juices run clear when pierced with a fork.

Remove the chicken from the broiler, leave broiler on. Cut each half into peices using a very sharp knife.

Remix lemon sauce and pour over the chicken (if you have used a shallow pan for broiling move the chicken with the sauce to a pan that will hold the chicken and the sauce together). Broil for about 3 - 5 more minutes on each side, basting with the lemon juice every few minutes.

Remove from the oven, stir in the chopped pasley.

I like to serve this chicken in a bowl, cover with some of the sauce and serve with crusty bread to absorb the sauce.

YUMMMMMMMMMMMMMMY!!!!!!!!!!!!!!

*My kids like crispy roasted potatoes which I add right at the end.

Submitted by Ellen Pizzo

Skillet Fillets with Cilantro Butter

Ingredients

- 1/4 teaspoon salt
- 1/4 teaspoon ground cumin
- 1/8 teaspoon ground red pepper
- 4 (6-ounce) tilapia fillets
- Cooking spray
- 1 lemon, quartered
- 2 tablespoons butter, softened
- 2 tablespoons finely chopped fresh cilantro
- 1/2 teaspoon grated lemon rind
- 1/4 teaspoon paprika
- 1/8 teaspoon salt

Preparation

Combine first 3 ingredients; sprinkle over both sides of fish. Heat a large nonstick skillet over medium-high heat. Coat pan with cooking spray. Coat both sides of fish with cooking spray; place in pan. Cook 3 minutes on each side or until fish flakes easily when tested with a fork or until desired degree of doneness. Place fish on a serving platter; squeeze lemon quarters over fish.

Place butter and remaining ingredients in a small bowl; stir until well blended. Serve with fish

Submitted by:Lindsay

Broccoli, Chicken and Bow Ties

(MY ADDITION) 1 lb Grilled chicken strips

Kosher salt

8 cups broccoli florets (4 heads)

1/2 pound farfalle (bow tie) pasta

2 tablespoons unsalted butter

2 tablespoons good olive oil

1 teaspoon minced garlic

1 lemon, zested

1/2 teaspoon freshly ground black pepper

1 tablespoon freshly squeezed lemon juice

Freshly grated Parmesan, optional

Directions

Cook the broccoli for 3 minutes in a large pot of boiling salted water. Remove the broccoli from the water with a slotted spoon or sieve. Place in a large bowl and set aside.

In the same water, cook the bow-tie pasta according to the package directions, about 12 minutes. Drain well and add to the broccoli.

Meanwhile, in a small saute pan, heat the butter and oil and cook the garlic and lemon zest over medium-low heat for 1 minute. Off the heat, add 2 teaspoons salt, the pepper, and lemon juice and pour this over the broccoli and pasta.

Toss well. Season to taste, sprinkle cheese, if using, and serve.

Submitted by: Sarah Warner

Lemony Broccoli

¼ c butter, melted

½ c slivered almonds

3 T lemon juice

1 clove garlic, crushed

1 2 ¼ oz can sliced black olives

Approx. 3 pounds fresh broccoli

Combine all ingredients except broccoli and let sit one hour to blend flavors. Steam broccoli, pour warm sauce over the veggies and serve. If you have a large platter it's nice to arrange the broccoli in spokes

Submitted by Linda Munro

Lemon Chicken Recipe

*adapted from simplyrecipes.com

3-4 pounds chicken parts (thighs and legs recommended), skin-on, bone-in, trimmed of excess fat
2 Tbsp lemon zest

2 Tbsp lemon zest

1/3 cup lemon juice

2 cloves garlic, crushed

2 Tbsp fresh chopped thyme (or 2 teaspoons dried)

1 Tbsp fresh chopped rosemary (or 1 teaspoon dried)

1 teaspoons salt

1 teaspoon black pepper

2-3 Tbsp melted butter

Lemon slices for garnish

Method

1 Place lemon juice, lemon peel, garlic, thyme, rosemary, salt, and pepper in a small bowl, whisk to combine. With the tip of a sharp knife, cut into each chicken piece one or two times by about 1/2 an inch. (This will help the marinade penetrate.) Place the chicken pieces and the marinade in a gallon-sized freezer bag.

Rotate the bag so that all chicken pieces are coated with the marinade. Seal the bag and place in a bowl in the refrigerator (in case of leakage). Let marinate for 2 hours.

2 Preheat oven to 425°F. Remove chicken from marinade and place in a single layer in a large baking dish, skin side up. Reserve the marinade. Use a pastry brush to brush a little melted butter on to each piece of chicken.

3 Bake for a total of 50 to 55 minutes, until the skins are crispy brown, and the chicken is cooked through, juices running clear (breasts have an internal temperature of 165°F and thighs 175°F). Half-way through the baking, at about the 25 minute mark, baste the chicken pieces generously with reserved marinade. MY NOTE: I always discard the marinade after this step so I don't forget it was marinating raw chicken!!

Depending on the size of the breasts, they may be ready before the thighs, so if you are cooking a mix of chicken parts, keep that in mind, you may have to take them out of the oven before the thighs.

Let rest, covered in foil, for 10 minutes before serving.

Serves 4-6. Serve alone or with steamed rice.

Submitted by: Linda Munro