

CHESS SQUARES Recipe #1

1 box yellow cake mix	1 cup confectioners sugar
1 stick melted butter	1 tsp vanilla extract
1 egg	1 tsp almond extract
1 8-oz pkg softened cream cheese	1 cup pecans
2 eggs	

Mix together with spoon: cake mix, melted butter and 1 egg. Press into greased 9 x 13" pan with fork. Sprinkle 1 cup pecans on top. Mix together with mixer: cream cheese, 2 eggs, powdered sugar, vanilla and almond extract. This mixture will be soupy. Pour over pressed mixture. Bake approximately 40 minutes in 300° oven. Cool slightly before cutting. Can be frozen.

CHESS SQUARES Recipe #2

½ cup butter	1 tsp baking powder
2 egg yolks	1 ½ c flour
1 tsp vanilla	pinch of salt
1 cup sugar	

Mix all ingredients well in electric mixer. It will be dry. Press the mixture into the bottom of a 9 x 14" rectangular dish. Next mix topping:

3 egg whites
1 ¼ cup brown sugar
1 tsp Vanilla

Beat egg whites until they begin to foam. Add sugar slowly, add vanilla and beat well. Spread topping over the base mixture. Bake about 35 minutes at 300° until the top of the mixture begins to swell like meringue. Cut into squares while hot and remove from pan.

CHESS SQUARES Recipe #3

Mix together and pat into 9 by 13" pan:

- 1 box yellow cake mix
- 1 stick butter
- 1 egg

Cream together:

- 8 oz. cream cheese
- 3 eggs
- 1 box powdered sugar (lb)

Pour mixture over crust. Bake at 350° for 35 minutes, no longer.

BAKERS LEMON CHESS SQUARES

Cream together:

- 2/3 cup butter
- 1 cup brown sugar
- 1 cup chopped nuts

Take ½ mixture, pat into 9x13" pan. Bake at 350° for 10-15 minutes.

Filling:

- ½ cup sugar
- 2 tbs lemon juice
- 2 eggs
- 1 tsp vanilla

Mix with beater. Pour mixture onto crust, then take the remaining crumb mixture and put on top. Put back into oven for 25 minutes.

LEMON CHEESECAKE SQUARES

1 box yellow butter cake mix
4 eggs
1 stick butter
8 oz cream cheese
1 lb box powdered sugar
2 tbs lemon juice

Mix together cake mix, 1 egg, butter to a firm dough. Spread (pat) in cake pan. Mix together cream cheese, 3 eggs, powdered sugar and lemon juice. Mix well and pour over base. Bake in a 350 to 325° oven for 40 to 45 minutes. Cool. Cut into squares.

LEMON CHESS SQUARES

When you're making the crust for this, make sure that you don't let these get brown in the oven and the same goes for when you add the lemon filling. You have to watch them the whole time to make sure that they're not overcooking. Like when you make a pie crust, you'll need to make sure that the butter is pretty cold so that it holds together.

Crust:

1 cup unbleached flour
1 cup local butter
¼ cup organic powdered sugar

Filling:

2 eggs
1 cup granulated sugar
½ tsp baking powder
½ tsp salt
2 tbsp fresh lemon juice

Preheat the oven to 325°s. Combine the ingredients for the crust until it's a sticky dough. It may take a few minutes to combine. Bake for 15 minutes. Watch it carefully and do not let it brown. Combine the ingredients for the filling. Pour the filling over the crust. Bake 15 more minutes. The filling will puff during the second baking but then it will flatten out again. Cool and cut into squares.