



Always baked from scratch with a lot of love.

Lemony Lemon 'Brownies'



I like lemon. I saw this recipe and thought it would be the perfect pick me up for a cold winter day. Like a bit of summer. They came out nice and moist and tart and sweet all at the same time. I hope you try them. Enjoy.

9-12 servings

Ingredients

Batter:

¾ cup flour

¾ cup sugar

¼ tsp. salt

½ cup unsalted butter, room temperature

2 large eggs

2 TBSP lemon zest

2 TBSP lemon juice

Tart Lemon Glaze

1 rounded cup powdered sugar

¼ cup fresh lemon juice

2 TBSP. plus 2 tsp. lemon zest

Directions

Preheat oven to 350 degrees. Grease an 8x8" baking dish coated with a non-stick baking spray. In a bowl of an electric mixture fitted with the paddle attachment, beat flour, sugar, salt and butter until combined.

In a separate bowl, whisk together eggs, the 2 TBSP of lemon zest and 2 TBSP lemon juice until combined. Pour into flour mixture and beat at medium speed until smooth and creamy, about 2 minutes.

Pour into prepared dish and bake in preheated oven 23-25 minutes, until just starting to turn golden around the edges and a toothpick inserted into center comes out clean. Do not over-bake or the bars will be dry. Remove to a rack and let cool completely.

Make the glaze. Sift powdered sugar into a bowl, add lemon zest and juice and whisk together. Spread half the glaze over the brownies with a rubber spatula. Let glaze set. Spread remaining glaze over the bars, and let it set for about half an hour. This glaze does not harden like most. Cut into bars and serve.