

LEMON GLAZED BLONDIES

INGREDIENTS

½ cup salted butter , softened (1 stick)

¾ cup granulated sugar

1 lemon , zested

2 large eggs

1 Tablespoon fresh lemon juice

¾ cup all-purpose flour

½ teaspoon baking powder

FOR THE GLAZE:

¾ cup powdered sugar

1 ½ Tablespoons fresh lemon juice

zest of 1/2 lemon

INSTRUCTIONS

Step 1: Preheat the oven to 180c. Prepare an 20 X 20 pan by spraying with cooking spray or lining with parchment paper, and set aside.

Step 2: In a large bowl or the bowl of a stand mixer, beat together 1/2 cup salted butter, 3/4 cup sugar, and zest of one lemon until light and fluffy.

Step 3: Add 2 eggs one at a time, mixing well after each addition. Then add 1 Tablespoon lemon juice.

Step 4: Add 3/4 cup flour and 1/2 teaspoon baking powder, and mix until just combined

Step 5: Pour the batter into the prepared pan and smooth into an even layer. Bake 20-25 minutes, or until a toothpick inserted into the blondies comes out clean. Let cool for 10-15 minutes

Step 6: For the glaze, whisk together 3/4 cup powdered sugar, 1 1/2 Tablespoons lemon juice and 1/2 lemon zest, then pour over the blondies, spreading evenly to coat.

Step 7: Cool and slice. Let cool completely before slicing. Then slice into 16 squares.

THE COOKERY

by The Secret Jozi Chef