

WHITE CHOCOLATE & LEMON BLONDIES

INGREDIENTS

BLONDIES:

3/4 cup butter, cubed
1-1/2 cups packed light brown sugar
2 large eggs, room temperature
1 teaspoon vanilla extract
2-1/4 cups all-purpose flour
1-1/2 teaspoons baking powder
1/4 teaspoon salt
Zest of 2 lemons
Juice of 1 lemon
180gms white chocolate, coarsely chopped

LEMON GLAZE

1 tablespoon grated lemon zest, optional
150gms icing sugar
3tbsp lemon juice

METHOD

STEP 1:

Preheat oven to 175C°. In a small pot, melt the butter and lemon zest, remove from heat; stir in the brown sugar. Cool slightly.

STEP 2:

Beat in 1 egg at a time, then the lemon juice and vanilla - stir to combine well.

STEP 3:

In another bowl, whisk together flour, baking powder and salt; stir into butter mixture. Stir in the chopped chocolate (batter will be thick). Spread into a lined and greased 20 x 32 cm pan.

STEP 4:

Bake until golden brown and a toothpick inserted in center comes out clean (do not overbake), 18-21 minutes. Cool for 10-15 minutes in the tin then add the glaze.

STEP 1:

In a small bowl combine the lemon zest, lemon juice, vanilla and icing sugar, whisk for 2 minutes until thoroughly combine, then cover the top of the still warm blondies. Allow to cool completely and then remove and cut into cubes.

THE COOKERY

by The Secret Jozi Chef