

# WHITE CHOCOLATE & LEMON BLONDIES

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## 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