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# Moist Lemon Blondies with Lemon Glaze

From a cooking class with Phillis Carey, 2014

Internet Address:



1/2 cup unsalted butter (one stick) softened

3/4 cup sugar

2 large eggs

1/4 teaspoon salt

2 tablespoons lemon juice

2 1/2 teaspoons lemon zest

3/4 cup flour

GLAZE:

1/2 cup powdered sugar

2 teaspoons lemon juice

2 teaspoons lemon zest

Carolyn T's Blog - Tasting Spoons  
<http://tastingspoons.com>

## Servings: 9

1. Preheat oven to 350°F.
2. Cream butter and sugar until fluffy, about 3 minutes. Add eggs one at a time, mixing until smooth. Add salt, lemon juice, and zest. Mix until combined. Add flour. Mix until combined.
3. Pour batter into 8 x 8 baking pan. Bake for 25 minutes, until edges are just browning and toothpick comes out clean. Remove and allow blondies to cool in the pan, but on a rack.
8. While the bars are in the oven, mix powdered sugar, juice, and zest together in a bowl until it forms a smooth mixture.
9. Pour glaze mixture over room temp blondies. Once glaze has set, cut into squares.

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Per Serving (excluding unknown items): 237 Calories; 11g Fat (42.7% calories from fat); 3g Protein; 32g Carbohydrate; trace Dietary Fiber; 75mg Cholesterol; 77mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 2 Fat; 1 1/2 Other Carbohydrates.