

Across the Fence

Lemon Brownie Recipe – September 2020

Lemon Brownies

Brownie:

1 cup unsalted butter, softened
1½ cups sugar
2 Tbsp. lemon zest
4 large eggs
2 Tbsp. fresh lemon juice
1½ cups flour
1 tsp. baking powder

Lemon Glaze:

1½ cups confectioner's sugar
3 Tbsp. fresh lemon juice
4 Tbsp. lemon zest

Preheat oven to 350°F. Line a 9x13-inch baking dish with parchment paper. In a bowl, whisk together flour and baking powder. In a separate large bowl, beat together butter, sugar, lemon juice, and lemon zest until light and fluffy. Beat in eggs one at a time until well combined. Gradually beat in dry ingredients, until well combined. Pour batter into parchment paper lined dish and bake in the oven for 25 to 28 minutes or until a toothpick comes out with moist crumbs. Make sure not to overbake. Once brownies are completely cool, using a large mixing bowl whisk together confectioner's sugar, lemon juice and lemon zest until combined. Pour the glaze over lemon brownies and spread evenly. Allow glaze to harden overnight before cutting into small squares. Great with a glass of cold milk.

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