



Lemony Brownies

The "Brownie" Batter

3/4 cup all-purpose flour {King Arthur All-Purpose Flour}

3/4 cup granulated sugar

1/4 teaspoon salt {Sea Salt}

1/2 cup (1 stick) unsalted butter, softened

2 large eggs

2 tablespoons lemon zest

2 tablespoons lemon juice

Tart Lemon Glaze

1 rounded cup powdered sugar

4 tablespoon lemon juice

8 teaspoons lemon zest

Preheat oven to 350°F. Grease/Spray an 8-by-8-inch baking dish with butter/cooking spray and set aside.

Zest and juice two small/large lemons; set aside.

In the bowl of an electric mixture fitted with the paddle attachment, beat the flour, sugar, salt, and softened butter until combined.

In a separate bowl, whisk together the eggs, lemon zest, and lemon juice until combined. Pour into the flour mixture and beat at medium speed until smooth and creamy, about 2 minutes.

Pour into baking dish and bake for 23-25 minutes, or until just starting to turn golden around the edges and a toothpick inserted into the center of the brownies comes out clean. Allow to cool completely before glazing. Do not overbake, or the bars will be dry. {even with the yummy glaze}

When brownies are cooled completely, make the glaze...sift the powdered sugar, add lemon zest and juice, and whisk together all three ingredients. Spread 1/2 the glaze over the brownies with a rubber spatula. Let glaze set. Spread the remaining glaze over the bars, and let it set. This glaze does not harden like most. Cut into bars, and serve!



Sticky Gooey Lemon Brownies

Ingredients

1 1/2 cups flour
1 1/2 cups sugar
1/2 teaspoon salt
10 tablespoons butter, melted & slightly cooled
3 large eggs (or try 2...don't like "eggy" brownies, SG)
1 can sweetened condensed milk
1/2 teaspoon vanilla extract
2 tablespoons fresh squeezed lemon juice
1 teaspoon packed lemon zest (from 1 lemon)

Instructions

1. Preheat the oven to 350°F. Butter a 9x13" baking dish.
2. In a large bowl, whisk together the flour, sugar & salt.

3. In a separate bowl, whisk together the melted butter, sweetened condensed milk, eggs, vanilla, lemon juice & zest until combined.
4. Mix the butter mixture into the flour mixture until well combined.
5. Spread the batter into the prepared baking dish and bake for 25-35 minutes until set and just golden brown. A toothpick inserted in the center should come out mostly clean.
6. Let the bars cool slightly in the pan before glazing.
7. For Glaze: In a small bowl, whisk together 1 cup powdered sugar, 3 tablespoons fresh- squeezed lemon juice, and 1 teaspoon packed lemon zest until smooth.
8. Pour over the lemon brownies and cool before serving.

Lemon Brownies

1 1/2 cup all-purpose flour
1 1/2 cup sugar
1 teaspoon salt
1 cup (2 sticks) butter; room temperature
4 eggs (or try 2 or 3 eggs...don't like "eggy" brownies, SG)
Juice from 1/2 lemon
Zest from 1 lemon
1 cup powdered sugar
2 tablespoons fresh lemon juice
Additional lemon zest for garnish

Preheat oven to 350°. Grease and flour the bottom only of a 9X13X2-inch baking pan. In a mixing bowl, stir together flour, sugar and salt; add butter. Stir together eggs, juice from 1/2 lemon and zest from 1 lemon; stir into batter and pour into prepared pan. Bake for 30 minutes or until set. Remove from oven and cool on a rack.

When brownies are cool prepare glaze by stirring together powdered sugar and 2 tablespoon lemon juice; drizzle over brownies and sprinkle with additional lemon zest.