

Lemon Brownies by Lynn's Recipes



Lynn demonstrates how to make Lemony Lemon Brownies, a viewer request. This is a great dessert or treat.

Ingredients:

For the Brownie:

- ½ cup unsalted butter, softened
- ¾ cup flour
- 2 eggs
- 2 Tablespoons lemon zest
- 2 Tablespoons lemon juice
- ¾ cup granulated sugar
- ¼ teaspoon salt

For the tart Lemon Glaze:

- 4 Tablespoons lemon juice
- 8 teaspoons lemon zest
- 1 cup confectioners' sugar

Preheat oven to 350°. Grease and 8x8" baking dish with butter, or spray with cooking spray and set aside.

Zest and juice two lemons and set aside.

In the bowl of an electric mixer fitted with the paddle attachment, beat the flour, sugar, salt and

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softened butter until combined.

In a separate bowl, whisk together the eggs, lemon zest, and lemon juice until combined.

Pour liquid mixture into the flour mixture and beat for 2 minutes at medium speed until smooth and creamy.

Pour into the baking dish and bake for 23-25 minutes -- it should turn golden around the edges.

Allow to cool completely before glazing. Do not over bake, or the brownies will be dry.

Sift the powdered sugar and whisk with the lemon zest and juice.

Spread the glaze over the brownies and let it set.

Cut into bars and serve.

[Link to KitchenAid Mixer](#)

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