

Lemon Brownies

Yeah, these aren't chocolate brownies with lemon. These are a delicious lemon treat that has the texture of a cake, brownie, and shortbread cookie all rolled into one. Have we got your attention yet? Not only is the texture and flavor divine, but it is finished with a lemon glaze. Even though they're not cookies, Michaela brought this recipe into our family after a successful trial run, and now we pass it on to your family.

Ingredients

Brownies

- 1 ½ cups flour
- ½ teaspoon salt
- 1 cup butter, softened
- 1 ½ cups sugar
- 4 large eggs
- 2 tablespoons lemon zest
- ⅓ cup lemon juice (3-4 lemons)
- 1 teaspoon vanilla

Lemon Glaze

- 1 cup powdered sugar
- 2-3 tablespoons lemon juice
- 1 tablespoon lemon zest



Instructions

Brownies

- ❖ Preheat oven to 350 degrees Fahrenheit.
- ❖ Line a 9x13 with parchment paper.
- ❖ Grease parchment paper lightly.
- ❖ Whisk flour and salt.
- ❖ In a separate bowl, cream butter and sugar.
- ❖ Add eggs one at a time.
- ❖ Mix in lemon zest, juice, and vanilla.
- ❖ Fold in flour mixture.
- ❖ Pour batter into prepared 9x13 and bake for 25-30 minutes or until toothpick comes out clean.
- ❖ Let completely cool.

Lemon Glaze

- ❖ Mix powdered sugar, lemon juice, and then the zest.
- ❖ Pour over cooled brownies.
- ❖ Let set 30 minutes.



"O taste and see that the LORD is good: blessed is the man that trusteth in him."
Psalm 34:8