SPRING LEMON BROWNIE WITH A LEMON DRIZZLE

By: Simply Creative Chef Rob Scott

Ingredients: Yields 16 servings

For the brownies:

- ½ cup butter, softened to room temperature
- ¾ cup granulated sugar
- Zest of ½ lemon
- 2 large eggs
- 1 tablespoon fresh lemon juice
- ¾ cup all-purpose flour
- ½ teaspoon baking powder

For the glaze:

- ¾ cup powdered sugar
- 1 ½ tablespoons fresh lemon juice
- Zest of ½ lemon

Directions:

- Preheat the oven to 350 degrees F
- Spray an 8x8 pan with baking spray or lining with parchment paper and set aside
- In a large bowl or the bowl of a stand mixer, beat together the butter, sugar, and lemon zest until light and fluffy
- Add the eggs one at a time, mixing well after each addition then add the lemon juice
- Add the flour and baking powder and mix until just combined
- Pour the batter into the prepared pan and smooth into an even layer
- Bake for 20-25 minutes or until a toothpick inserted into the brownies comes out clean
- Let cool for 10-15 minutes
- To make the glaze, whisk together the powdered sugar, lemon juice, and zest
- Pour the glaze over the brownies spreading evenly to coat
- Let cool completely before slicing into 16 squares

In your kit-
Bag 1- Powdered Sugar for glaze
Bag 2-Sugar
Bag 3-Flour and baking Powder