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