

## ***Lemon Brownies***

### ***Batter***

<b><i>1 Cup</i></b>	<b><i>Butter</i></b>
<b><i>1 ½ Cup</i></b>	<b><i>Sugar</i></b>
<b><i>Zest of 1</i></b>	<b><i>Lemon</i></b>
<b><i>2 Tbsp</i></b>	<b><i>Lemon Juice</i></b>
<b><i>4</i></b>	<b><i>Eggs</i></b>
<b><i>1 ½ Cup</i></b>	<b><i>Flour</i></b>
<b><i>½ Tsp</i></b>	<b><i>Salt</i></b>

### ***Glaze***

<b><i>1 Cup</i></b>	<b><i>Powdered Sugar</i></b>
<b><i>2 Tbsp</i></b>	<b><i>Lemon Juice</i></b>
<b><i>2 Tsp</i></b>	<b><i>Lemon Zest</i></b>

- 1. Whisk butter and sugar until creamy.**
- 2. Add eggs, lemon zest, lemon juice and whisk.**
- 3. Add flour and salt mixing until smooth.**
- 4. Bake for 30 - 35 minutes at 350° in a greased 9" x 13" baking pan.**
- 5. For glaze combine powdered sugar, lemon zest and lemon juice mixing well.**
- 6. Pour glaze over hot cake and allow to cool completely.**