

Foodnity Recipes

Lemon Brownies – Bright & Fudgy Citrus Bars

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup (225 g) unsalted butter, melted
- [ ] 1 ½ cups (300 g) granulated sugar
- [ ] 3 large eggs, room temperature
- [ ] 2 tbsp lemon zest (about 2 lemons)
- [ ] ¼ cup fresh lemon juice
- [ ] 1 cup (125 g) all-purpose flour
- [ ] ¼ cup (25 g) cocoa powder
- [ ] ½ tsp baking powder
- [ ] ¼ tsp salt
- [ ] ½ cup white chocolate chips (optional)

Instructions

1. Preheat the oven to 350°F (175°C) and line an 8-inch square pan with parchment paper.
2. In a large bowl, whisk melted butter with sugar until glossy, then blend in the eggs one at a time, feeling the mixture become smooth.
3. Stir in the lemon zest and juice; the batter should fill the kitchen with a gentle citrus perfume.
4. Sift together flour, cocoa, baking powder, and salt; fold gently into the wet mixture, being careful not to over-mix.
5. If you like, sprinkle white chocolate chips on top, then spread the batter evenly in the prepared pan.
6. Bake for 22-25 minutes, or until a toothpick inserted near the center comes out with a few moist crumbs. The edges should look set and slightly cracked.
7. Allow the brownies to cool in the pan for 10 minutes, then lift them out using the parchment overhang and cut into squares.

Nutrition per serving

380 kcal	5 g	48 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter looks too thick, add a splash of milk to reach a pourable consistency.
- For extra zing, drizzle a thin lemon glaze over the cooled brownies.
- These brownies taste even better the next day as flavors meld.