

Foodnity Recipes

Strawberry Lemon Blondies

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

Ingredients

Base

- [ ] 1 cup unsalted butter, melted
- [ ] 1 cup brown sugar, packed
- [ ] 1/2 cup granulated sugar
- [ ] 2 large eggs, room temperature
- [ ] 2 tsp vanilla extract
- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp salt
- [ ] Zest of 1 lemon

Fruit & Flavor

- [ ] 1 cup fresh strawberries, hulled and halved
- [ ] 1 tbsp fresh lemon juice
- [ ] Optional: 1/4 cup toasted almond slivers for crunch

Instructions

1. Preheat the oven to 350°F (175°C). Line a 9×13-inch pan with parchment; it helps the blondies release cleanly.
2. In a large bowl, whisk melted butter with brown and granulated sugars until smooth; the mixture should look glossy.
3. Add eggs one at a time, whisking gently, then stir in vanilla, lemon zest, and lemon juice; I often pause to savor the citrus scent.
4. Sift together flour, baking powder, and salt; fold into the wet mixture just until combined—don’t overmix.
5. Gently fold in the strawberry halves, ensuring they’re evenly distributed without crushing.
6. Spread the batter evenly in the prepared pan; if using, sprinkle almond slivers on top.
7. Bake for 20-25 minutes, or until the edges turn a light golden and a toothpick inserted near the center comes out with just a few moist crumbs.
8. Allow the blondies to cool completely in the pan before cutting into 12 squares; this lets the flavors settle.

Nutrition per serving

320 kcal	4 g	44 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter bar, drizzle a thin lemon glaze after cooling.
- For extra brightness, toss the strawberries with a teaspoon of lemon zest before folding them in.
- Remember, the batter will look a bit wet; it sets beautifully as it bakes.