## Easy Peasy Lemon Squeezy Lemon Blondies

## Ingredients



1/3 cup softened butter



3/4 cup sugar



2 eggs



teaspoon salt



1 1/4 cups flour



zest of 2 lemons



3 tablespoons lemon juice

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## Instructions

- I. Preheat your oven to 350°F or 176°C.
- 2. Prep your baking pan by spraying non-stick spray or using parchment paper.
- 3. In a large mixing bowl, beat together butter and sugar.
- 4. Add in your eggs one at a time.
- 5. Once combined, mix in the lemon juice, lemon zest, salt, and flour.
- 6. Pour your batter into the prepared pan and smooth the top with a spoon or offset spatula.
- 7. Bake for 20–25 minutes or until lightly golden brown.
- 8. Prepare the icing by combining the powdered sugar, lemon juice, and milk.
- 9. Allow the blondies to cool before icing.
- 10. Cut into squares and enjoy!