

# Lemon Brownies

**Lemon Brownies** are my new favorite dessert. Topped with a delicious lemon glaze, they are just the right mix of fresh lemon and sweetness. Here is not one, but two ways to make this delicious treat.



Prep Time	Cook Time	Total Time
10 mins	23 mins	33 mins



4.88 from 65 votes

Course: Brownies Cuisine: American

Keyword: lemon brownies recipe, lemon brownies with lemon glaze, lemon square brownies

Servings: 12 servings Calories: 356kcal Author: Jill

## Ingredients

### Brownie Ingredients

- 1 cup unsalted butter softened
- 1 1/2 cups sugar
- 2 tablespoons lemon zest
- 4 large eggs
- 2 tablespoons fresh lemon juice
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder

### Lemon Glaze Ingredients

- 1 1/2 cups powdered sugar
- 3 tablespoons fresh lemon juice
- 4 tablespoons lemon zest

### Cake Mix Version

#### Ingredients

- 15.25 ounces box yellow cake mix
- 1 box lemon pudding
- 1/3 cup lemon juice
- 2 large eggs
- 1 teaspoon lemon zest

## Instructions

### Directions for Homemade

1. Preheat oven to 350 degrees and line a 9x13 baking pan with parchment paper.
2. Using a large bowl, whisk together the flour and baking powder.
3. Using a standing mixer, beat together the butter, sugar, lemon juice and lemon zest until light and fluffy.
4. Beat in eggs, one at a time until combined.

5. Gradually beat in the dry ingredients until combined.
6. Pour batter into the baking pan and bake in the oven for 25-28 minutes or until a toothpick comes out with moist crumbs. Make sure to not over bake.
7. Allow to completely cool on the counter.

### **Lemon Glaze**

1. Using a large mixing bowl, whisk together the powdered sugar, lemon juice and lemon zest until combined.
2. Pour the glaze over the lemon bars and spread evenly.
3. Allow to harden overnight before enjoying!

### **Directions for Cake Mix**

1. Line an 8" square baking dish with parchment paper and spray with cooking spray so that the brownies lift out easily.
2. Preheat the oven to 350 degrees.
3. With a hand mixer, combine the cake mix, pudding, lemon juice, eggs, and lemon zest in a medium sized mixing bowl. Pour batter into the prepared pan and spread evenly.
4. Bake for 22-24 minutes or until a toothpick can be inserted in the center and come out clean or with only crumbs (no wet batter). Remove from the oven and let cool in the pan for 10 minutes.
5. Proceed as directed above for glaze.

### **Nutrition**

Serving: 12g | Calories: 356kcal | Carbohydrates: 47g | Protein: 3g | Fat: 11g | Saturated Fat: 6g | Trans Fat: 1g | Cholesterol: 41mg | Sodium: 20mg | Potassium: 83mg | Fiber: 1g | Sugar: 40g | Vitamin A: 475IU | Vitamin C: 6mg | Calcium: 27mg | Iron: 1mg