



LEMON RECIPE BOOK

Lemon brownies







Ingredients

- Sugar 160g
- Zest of 2 lemons
- Lemon Glaze 50ml
- Eggs 2
- Butter 160g
- A little salt
- Flour 250g
- Baking powder 4g
- Powder sugar 90g

For the icing

- Powder sugar 90g
 - Lemon juice to taste
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Preparation

1. Mix well the sugar and the lemon zest.
2. Add the softened butter and by electric mixer mix well.
3. Add the lemon glaze, the 2 eggs, a little salt and mix well.
4. Add flour and yeast at the end and make a dough, neither thick nor loose.
5. Pour in a 22x22cm baking pan.
6. Bake for 35-40min at 190°C.
7. Let it cool down before covering with the lemon sugar glaze and lemon zest.

Once cold cut into squared brownies.

