

tasty Recipe

Strawberry Blondies

INGREDIENTS

Blondie:

2 sticks (1 cup) unsalted butter	2 1/4 cups all-purpose flour
3/4 cup granulated sugar	1/2 teaspoon baking powder
1 egg	1/2 teaspoon salt
1/4 cup lemon juice	1 cup fresh strawberries (diced)

Icing:

1 cup confectioners' sugar (powdered sugar)
1 tablespoon strawberry puree
1 tablespoon lemon juice



INSTRUCTIONS

- Preheat oven to 350F. Line an 8x8 baking dish with parchment paper.
- In a large bowl, cream butter and sugar. Add in egg and beat until incorporated. Add lemon juice and stir.
- In a separate bowl, whisk the flour, baking powder, and salt until combined. Add to wet ingredients and stir until completely mixed in. Fold in strawberries.
- Pour into prepared baking dish and spread evenly. Place into preheated oven and bake until set, or 30-35 minutes. Let cool on rack.
- In a small bowl, whisk sugar, puree, and lemon juice and stir until there are no lumps. Spread over the cooled blondies and let set before cutting.

TIPS: Baking softens, sweetens, and brings out the best in pre-season berries, so before the good strawberries start showing up at market, you can make fabulous strawberry desserts. Add extra strawberries! They are full of vitamin C, folate, potassium, manganese, dietary fiber and magnesium.

