

LEMON RASPBERRY BLONDIES

Ingredient	Amount
Unsalted butter	¾ cup
Granulated sugar	1¼ cup
Large eggs	2
Fresh lemon juice	¼ cup
Fresh lemon zest	2 Tbsp
Lemon oil	1/8 tsp
Vanilla extrac	1 tsp
All-purpose flour	1½ cup
Cornstarch	1 Tbsp
Baking powder	½ tsp
Kosher salt	½ tsp
Freeze-dried raspberry pieces	15-20g

1. Preheat oven to 325. Line a 9x13" metal pan with parchment.
2. Melt butter, cool, and whisk with sugar until combined.
3. Add eggs one at a time, whisking until incorporated.
4. Mix in lemon juice, zest, lemon oil and vanilla.
5. In a separate bowl, combine flour, cornstarch, baking powder and salt.
6. Gently fold dry ingredients into wet ingredients just until combined.
7. Gently fold in freeze-dried raspberry pieces and spread batter evenly in pan.
8. Bake approximately 25-33 minutes, checking at 24 minutes. Remove when edges are set and lightly golden brown. The center will be set but still tender, and a toothpick shows moist crumbs rather than wet batter.
9. Cool completely before glazing.

LEMON GLAZE

Ingredient	Amount
Powdered sugar	1 ½ cup
Fre lemon juice	2½ - 3 Tbsp
Light corn syrup	1 Tbsp
Lemon oil	1-2 drops
Salt	Pinch

Whisk until smooth, spread over completely cooled blondies. Let the glaze set firmly before cutting. Grind a bit of the freeze-dried raspberries until powdered and sprinkle over blondies, if desired.