Quick & Easy THE COSTCO WAY

# Wonderful® Seedless Lemon Blondies

Makes 12 servings

## Lemon Sugar Ingredients:

<sup>1</sup>/<sub>4</sub> cup sugar1<sup>1</sup>/<sub>2</sub> tsp Wonderful Seedless Lemon zest (approximately <sup>1</sup>/<sub>2</sub> lemon)

# Instructions:

In a small bowl, whisk sugar and lemon zest.

# **Batter Ingredients:**

cup unsalted butter, softened
1½ cups sugar
Tbsp Wonderful Seedless Lemon zest (approximately 1 lemon)
eggs
Tbsp Wonderful Seedless Lemon juice (approximately 1½ lemons)
tsp vanilla extract
1½ cups flour
½ tsp salt
Lemon Glaze (see recipe below)
Wonderful Seedless Lemon, thinly sliced
Lemon Sugar or sea salt

## Instructions:

Preheat oven to 350 F. Line a 8-inch square baking dish with parchment paper. Lightly spray with nonstick cooking spray. In a large bowl, using an electric mixer on medium, mix butter, sugar and lemon zest until light and fluffy. Add eggs one at a time, mixing after each addition. Reduce speed to low. Add lemon juice, vanilla, flour and salt. Mix until blended. Spread batter into baking dish. Bake for 45 to 47 minutes, or until a toothpick inserted into the center comes out clean. Cool for 30 minutes before removing from the pan. Top with Lemon Glaze. Let sit for 30 minutes, or until the glaze has set. Garnish with lemon slices and Lemon Sugar or sea salt.

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For more recipe ideas, go to Costco.com and search: Quick & Easy





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#### Lemon Glaze Ingredients:

- 1 cup powdered sugar
- 3 Tbsp Wonderful Seedless Lemon juice (approximately 11/2 lemons)
- 1 Tbsp Wonderful Seedless Lemon zest (approximately 1 lemon)

#### **Instructions:**

In a small bowl, combine powdered sugar, lemon juice and lemon zest. Stir until smooth.

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