



Blueberry Lemon Blondie Bars

My First Bite of Sunshine

I still remember my first taste. The sweet berries burst in my mouth. The bright lemon made me smile. It was like a sunny day in a dessert.

Ever wondered how to turn basic ingredients into pure joy?

These bars do just that. They mix simple things into something special. That first bite hooked me for life.

A Sweet Kitchen Surprise

My first try was a funny mess. I forgot to line the pan with paper. The bars stuck a little to the glass. We still ate every last crumb. **It taught me that good food does not need to be perfect. Home cooking is about the love you mix in.** A small mistake never ruins the fun.

Why This Combo Works

The soft, chewy bar is a perfect base. The juicy blueberries add little bursts of flavor. The lemon glaze on top is the zesty finish. It all comes together beautifully. **Which flavor combo surprises you most, sweet berry or tangy lemon?** Tell me your favorite part in the comments.

A Little Slice of History

Blondies are a classic American treat. They became popular in the last century. They are like brownies but without chocolate. Adding fruit is a modern twist. *Did you know the blueberry is North America's native fruit?* It pairs so well with our love for sweets. What is your go-to classic dessert? Share your stories with me.



Blueberry Lemon Blondie Bars

Ingredients:

Ingredient	Amount	Notes
Eggs	2 large	
Granulated sugar	1½ cups	
Salted butter	1 cup	Melted
Fresh lemon juice	¼ cup	
Lemon zest	1 teaspoon	About 1 lemon
Vanilla extract	1 teaspoon	
Lemon extract	1 teaspoon	Or 3 to 4 drops of lemon oil
All-purpose flour	2¼ cups	
Baking powder	1½ teaspoons	
Fresh blueberries	1½ cups	
Blueberries	½ cup	For glaze
Granulated sugar	½ cup	For glaze
Powdered sugar	½ cup	For glaze
Heavy cream	1 to 2 tablespoons	For glaze (or milk)

How to Make Blueberry Lemon Blondie Bars

Step 1 Preheat your oven to 350°F. Line a 9×13 baking dish with parchment paper. This makes cleanup a total breeze later on. Set your prepared pan aside for now.

See also [Strawberry Rhubarb Cheesecake Delight](#)

Step 2 Whisk two large eggs on high speed. Keep going until they are super frothy. Then add the sugar and whisk again. You want the mix thick and foamy.

Step 3 Pour in your melted butter next. Add the lemon juice, zest, and both extracts. Beat everything on medium until it looks combined. The smell will be amazing already.

Step 4 Grab a separate bowl for the dry stuff. Whisk together the flour and baking powder. (A hard-learned tip: toss blueberries in a little flour first. This stops them from sinking to the bottom!).

Step 5 Add the flour mix to your wet batter. Stir just until you see no more white streaks. Then gently fold in your fresh blueberries. Be careful not to smash them all.

Step 6 Spread your thick batter into the waiting pan. Bake for about 30 minutes. Check with a toothpick for doneness. The edges should be a lovely golden brown.

Step 7 Time for the gorgeous glaze. Cook blueberries and sugar in a saucepan. Stir until it becomes a vibrant, syrupy liquid. Then strain it into a bowl.

Step 8 Whisk powdered sugar into your blueberry syrup. Add a splash of cream to make it smooth. Pour this glaze over the warm blondies. Let everything cool completely before cutting.

What's the best way to prevent sinking berries? Share below!

Cook Time: 30 minutes

Total Time: 55 minutes

Yield: 16 bars

Category: Dessert, Snack

Three Tasty Twists on This Recipe

Try these fun ideas to mix things up. They are perfect for different tastes and seasons.

Lemon Raspberry Swirl Use raspberries instead of blueberries. Swirl some raspberry jam into the batter before baking.

Coconut Lime Bliss Swap lemon for lime zest and juice. Mix in a half cup of shredded coconut.

White Chocolate Chip Add a cup of white chocolate chips. They make the bars extra sweet and chewy.

See also Easy Frozen Strawberry Daiquiri Recipe for Summer

Which creative spin would you try first? Vote in the comments!

Serving Your Sweet Blondie Bars

These bars are fantastic all on their own. For a special treat, try one of these ideas. They turn a simple snack into a real event.

Serve a warm square with vanilla ice cream. A little whipped cream on top is also great. For a fresh touch, add a few extra berries.

Pair them with a cold glass of milk. Iced tea with lemon is another perfect match. For a grown-up option, try a sweet Moscato wine.

Ice cream or a glass of Moscato—which would you choose tonight?



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Keep Your Blondies Fresh

Store cooled bars in a sealed container. They stay good for three days. For longer storage, freeze them without the glaze. Thaw at room temperature before serving. Warm a bar for ten seconds in the microwave. It makes them taste fresh from the oven.

You can easily double this recipe. Just use two baking dishes. This matters for big parties or busy weeks. What is your favorite dessert to share with friends?

Baking Troubles Solved

Bars too cakey? You may have over-mixed the batter. Just mix until the flour disappears. If the berries sink, toss them in a little flour first. This helps them stay put. Is the center too gooey? Bake for five more minutes.

My grandson once used frozen berries. The batter turned a funny purple color. It still tasted great though. Checking for doneness matters. It keeps your treats perfectly chewy.

Your Blondie Questions

Can I make these gluten-free? Yes. Use a good gluten-free flour blend. It works well here.

Can I make them ahead? Absolutely. Bake them a day before. Add the glaze before serving.

What can I use instead of lemon extract? Use more fresh lemon

zest. It gives a bright flavor.

Can I use oil instead of butter? I do not suggest it. Butter gives the best taste and texture.

See also [Overnight Bacon Brunch Casserole](#)

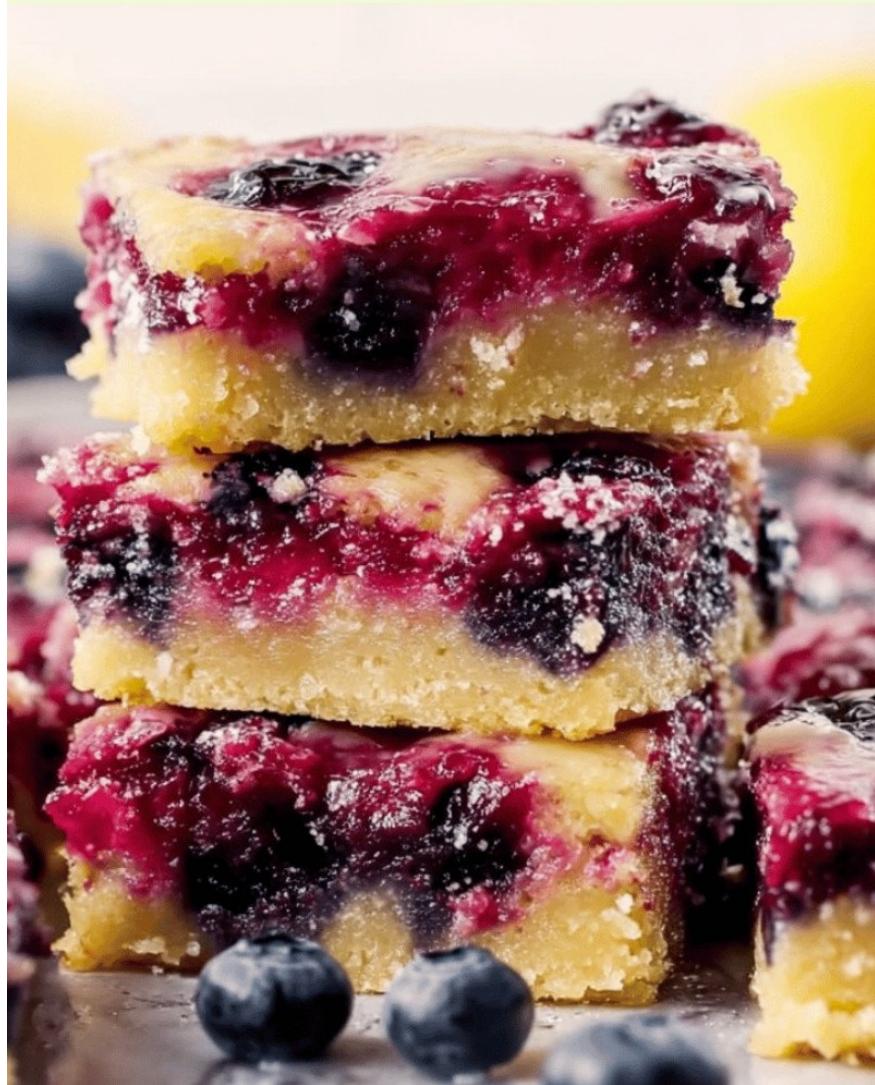
Can I halve the recipe? Sure. Use an 8×8 inch pan. Just watch the baking time.

Share Your Sweet Creation

I hope you love these sunny bars. They always bring a smile. I want to see your beautiful baking. Share your photos with me. Tag **@SavoryDiscovery** on Pinterest. Happy cooking! —Elowen Thorn.

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Author: Elowen Thorn



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Cooking Method:[Baking](#)



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Cuisine:[American](#)

Courses: [Dessert](#)



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Difficulty: **Beginner**

Prep time: **20 minutes**



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Cook time: **35 minutes**

Rest time:

Total time: **55 minutes**



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Servings: **16 servings**



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Calories: **kcal**

Best Season: Summer

Description

These blueberry lemon blondies mix sweet berries and fresh lemon into

soft, chewy dessert bars everyone loves. You can bake them fast with simple ingredients and one bowl.

Ingredients

- 2 large eggs
- 1½ cups granulated sugar
- 1 cup salted butter ((melted))
- ¼ cup fresh lemon juice
- 1 teaspoon lemon zest ((about 1 lemon))
- 1 teaspoon vanilla extract
- 1 teaspoon lemon extract ((or 3 to 4 drops of lemon oil))
- 2¼ cups all-purpose flour
- 1½ teaspoons baking powder
- 1½ cups fresh blueberries

==== Glaze ===

- ½ cup blueberries
- ½ cup granulated sugar
- ½ cup powdered sugar
- 1 to 2 tablespoons heavy cream ((or milk))

Instructions

1. Preheat the oven to 350°F. Line a 9×13 glass baking dish with parchment paper and set it aside.
2. In a stand mixer or with a hand mixer, whisk the eggs on high until very frothy.
3. Add 1½ cups granulated sugar and continue whisking at high speed until foamy and thickened.

4. Add the melted butter, lemon juice, lemon zest, vanilla extract, and lemon oil/extract. Beat on medium speed until combined.
5. In a separate bowl, combine the flour and baking powder.
6. Add the flour mixture to the wet mixture and mix just until combined.
7. Gently fold in the blueberries, just until combined.
8. Spread the mixture into the prepared baking dish.
9. Bake blondies for 30 minutes or until a toothpick inserted in the center comes out clean.
10. To make the glaze, heat $\frac{1}{2}$ cup of blueberries and $\frac{1}{2}$ cup of sugar in a small saucepan over medium heat. You can add a splash of water (1 tablespoon) to help the mixture. Heat, stirring constantly, until the sugar is dissolved and the blueberries have formed a vibrant syrup.
11. Stir the syrup through a sieve into a bowl with $\frac{1}{2}$ cup of powdered sugar. Whisk until combined, adding a splash of heavy cream or milk to help smooth the glaze into a spreadable consistency.
12. Spread glaze over warm blondies and allow them to cool the rest of the way.
13. Cut into squares and serve.

Keywords:Blueberry, Lemon, Blondie, Bars, Dessert