



Blueberry Lemon Blondies Soft Chewy Dessert Bars

My First Time with Blondies

I first made blondies by accident. I was trying to make chocolate chip cookies. But I forgot the brown sugar. The result was a happy surprise. They were sweet and chewy, but not too rich. I still laugh at that mistake.

That is why I love this recipe. It is hard to mess up. You just mix everything in one bowl. Simple is best, I always say. What is your favorite happy kitchen mistake?

The Magic of Blueberry and Lemon

Doesn't that smell amazing? The sweet berries and the bright lemon just sing together. It is like a summer day in your kitchen. The lemon zest makes all the difference. It wakes up the whole treat.

This matters because food should make you feel good. A sunny flavor can turn a gray day right around. *Fun fact:* Rubbing the lemon zest into the sugar with your fingers releases even more lovely oil. Try it and see!

A Story About the Glaze

My grandson once called this glaze "purple magic." He watched me heat the blueberries and sugar. His eyes got so wide when it turned into a shiny syrup. He said it was a science experiment we could eat.

That is why I love to cook with young folks. They see the wonder in simple things. It reminds me that cooking is a little bit of magic. What is the most "magical" kitchen moment you have seen?

Why One Bowl Matters

I do not like a sink full of dishes. Do you? This recipe uses just one bowl for the main mix. That means more time for eating and less time for cleaning. I think that is a very good deal.

This matters more than you might think. An easy recipe is one you will make again. Sharing food with people you love should feel simple, not like a big chore.

Your Turn to Bake

Now it is your turn. Be gentle when you fold in the blueberries. You do not want to smash them. The smell from your oven will be wonderful. I get excited every single time.

Let the blondies cool a bit before you cut them. It helps them stay soft and chewy. Which do you prefer, a soft and chewy dessert or a crunchy one? I would love to know.



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Ingredients:

Ingredient	Amount	Notes
large eggs	2	
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	

Glaze

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

Blueberry Lemon Blondies: A Little Sunshine in a Pan

Oh, these blondies bring back such happy memories. My granddaughter, Lily, calls them “sunshine squares.” She loves their bright, cheerful flavor. I think you will, too. They are soft, chewy, and full of sweet berries. The lemon makes everything taste fresh and new. It’s like a happy little hug for your taste buds.

See also Festive Red and Green M&M Cookie Delights

Best of all, you only need one bowl. Less washing up means more time for eating. I still laugh at that. Now, let's get our hands busy. I'll walk you through it, step by cozy step.

Step 1: First, turn your oven on to 350°F. This gets it ready for our batter. Line your baking dish with parchment paper. This little trick saves so much scrubbing later. I learned that the hard way with a stuck-on pan.

Step 2: Now, grab your eggs. We will whisk them until they are super frothy. They should look like a bubbly cloud. This makes the blondies light and airy. My old mixer makes such a happy whirring sound.

Step 3: Pour in the sugar and keep whisking. The mixture will get thick and foamy. Doesn't that smell amazing? This step gives our bars a lovely texture. It's the secret to a perfect chew.

Step 4: Time for all the good, flavorful things. Add the melted butter and lemon juice. Don't forget the zest and vanilla. The lemon oil makes it extra special. (A hard-learned tip: zest your lemon before you juice it. It's much easier that way.)

Step 5: In another bowl, mix your flour and baking powder. This helps them blend evenly. Then, add it all to your wet mixture. Stir it gently, just until you see no more white flour. We don't want to overmix.

Step 6: Here comes the star of the show. Gently fold in those beautiful blueberries. Try not to squish them. I like to imagine I'm tucking them into a soft bed. **What's your favorite berry to bake with? Share below!**

Step 7: Spread the batter into your prepared pan. Pop it in the oven for

about 30 minutes. You'll know it's done when a toothpick comes out clean. Your whole kitchen will smell like a sunny day.

Step 8: While they bake, let's make the glaze. Cook some blueberries and sugar in a pan. They will burst and make a gorgeous purple syrup. Stir it constantly so it doesn't stick. It's like making magic potion.

Step 9: Push the syrup through a sieve into the powdered sugar. This makes it smooth and pretty. Add a splash of cream to get it just right. Then, spread this shiny glaze over the warm blondies. Let them cool completely before you cut them. I know, the waiting is the hardest part.

Cook Time: 35 minutes

Total Time: 55 minutes

Yield: 16 bars

Category: Dessert, Snack

See also Peanut Butter Jelly Krispie Bars

Three Tasty Twists to Try

I love a good recipe that you can make your own. It's fun to play in the kitchen. Here are a few simple ideas if you're feeling creative. They are all wonderfully delicious.

Lemon Raspberry Swirl: Use raspberries instead of blueberries. Their tartness is a lovely surprise.

White Chocolate Chip Bliss: Add a handful of white chocolate chips. They make the bars extra sweet and creamy.

Toasted Coconut Crunch: Sprinkle shredded coconut on top before baking. It gets all golden and toasty.

Which one would you try first? Comment below!

Serving Your Sunshine Squares

These blondies are fantastic all on their own. But sometimes, it's nice to dress them up a little. For a real treat, serve one warm with a scoop of vanilla ice cream. The way it melts into the bar is pure joy.

For a drink, a cold glass of milk is always a winner. Or, for the grown-ups, a cup of Earl Grey tea pairs beautifully. The bergamot and lemon are old friends. **Which would you choose tonight?**



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Keeping Your Blondies Fresh

These blondies stay soft for days. Just keep them in a sealed container on the counter. They are best eaten within three days.

You can also freeze them for later. Wrap each square tightly in plastic wrap. Then place them all in a freezer bag.

I once forgot a batch on the counter overnight. The next day, they were still perfectly chewy and delicious. This made me so happy.

To reheat, just warm a square in the microwave for ten seconds. It makes it taste fresh from the oven. This little trick brings back that cozy feeling.

Batch cooking saves you time for busy weeks. You can have a sweet treat ready anytime. This matters because it makes life a little sweeter and easier. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Blondie Troubles

Sometimes the berries sink to the bottom. To prevent this, toss them in a little flour first. This helps them stay put in the batter.

I remember when my first batch came out gooey in the middle. I was so disappointed. Now I know the toothpick test is my best friend.

If your glaze is too thick, add a tiny bit more milk. If it is too thin, add a little more powdered sugar. You want it to drizzle nicely.

Getting the texture right builds your cooking confidence. A perfect bake

means you can be proud of your creation. Fixing small issues also makes the flavor just right. **Which of these problems have you run into before?**

Your Blondie Questions Answered

Q: Can I make these gluten-free? A: Yes! Use your favorite gluten-free flour blend. The results are just as tasty.

Q: Can I make them ahead of time? A: Absolutely. They are great for making a day before you need them.

See also Strawberry Cream Cookie Dessert Bars

Q: What can I use instead of fresh blueberries? A: Frozen berries work well. Do not thaw them first, just toss them in frozen.

Q: Can I make a smaller batch? A: You can halve the recipe. Just use an 8×8 inch pan instead.

Q: Is the glaze optional? A: It is, but it adds a lovely sweet-tart punch.
A fun fact: the lemon glaze helps keep the blondies moist. **Which tip will you try first?**

Bake, Share, and Enjoy

I hope you love baking these sunny blondies as much as I do. They always fill my kitchen with a happy smell. Sharing them with family is the best part.

I would be so thrilled to see your beautiful creations. It makes my day to see your baking adventures. **Have you tried this recipe? Tag us on Pinterest!**



Happy cooking!

—Elowen Thorn.

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Author: Elowen Thorn



Cooking Method: [Baking](#)



Cuisine: [American](#)



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Courses: [Dessert](#)



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Difficulty: **Beginner**



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Prep time: **20 minutes**



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Cook time: **35 minutes**



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Rest time:



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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, Blondies, Dessert Bars, Chewy