



# Strawberry Lemon Blondies



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## Introduction

If you're looking for a delightful treat that combines the sweetness of strawberries with the zesty flavor of lemon, strawberry lemon blondies are the perfect dessert. These blondies boast a rich, buttery base and are topped with fresh strawberries, making them a great option for any occasion. Whether you're bringing them to a picnic, enjoying them as a snack, or serving them at a gathering, these blondies are sure to impress.

## Detailed Ingredients with measures

- Unsalted butter: 1/2 cup
- Brown sugar: 1 cup
- Granulated sugar: 1/4 cup
- Eggs: 2 large
- Vanilla extract: 1 teaspoon
- All-purpose flour: 1 cup
- Baking powder: 1 teaspoon
- Salt: 1/4 teaspoon
- Lemon zest: 1 tablespoon
- Fresh strawberries: 1 cup, chopped

## Prep Time

The preparation time for these strawberry lemon blondies is approximately 15 minutes. This quick prep allows you to have the mixture ready to go into the oven in no time.

## Cook Time, Total Time, Yield

The cook time required for these delicious blondies is around 25 to 30 minutes. In total, you can expect the entire process, from prep to baking, to take roughly 45 minutes. This recipe yields about 12 blondies, perfect for sharing with friends and family. Enjoy the combination of juicy strawberries and vibrant lemon in every bite!



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# Detailed Directions and Instructions

## Preheat the Oven

Preheat your oven to 350°F (175°C).

## Prepare the Baking Pan

Line a 9×9-inch baking dish with parchment paper, allowing some overhang for easy removal later.

## Melt the Butter

In a medium saucepan, melt 1/2 cup of unsalted butter over low heat.

See also Cheesesteak Tortellini in Rich Provolone Sauce

## Mix in the Sugars

Once melted, remove the saucepan from the heat. Stir in 1 cup of granulated sugar and 1/2 cup of packed brown sugar until well combined.

## Add Eggs and Vanilla

Add 2 large eggs, one at a time, mixing well after each addition. Then, stir in 1 teaspoon of vanilla extract.

## Incorporate Dry Ingredients

In a separate bowl, whisk together 1 1/2 cups of all-purpose flour, 1/2 teaspoon of baking powder, and 1/4 teaspoon of salt. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.

### **Add Lemon Zest and Juice**

Fold in the zest of 1 lemon and the juice of 1 lemon, mixing until evenly distributed.

### **Add Fresh Strawberries**

Gently fold in 1 cup of chopped fresh strawberries, being careful not to overmix.

### **Transfer to Baking Dish**

Pour the batter into the prepared baking dish, spreading it evenly with a spatula.

### **Bake the Blondies**

Bake in the preheated oven for 25-30 minutes, or until a toothpick inserted in the center comes out clean.

### **Cool and Cut**

Allow the blondies to cool in the pan for about 10 minutes before lifting them out using the parchment overhang. Let them cool completely on a wire rack before cutting into squares.

## **Notes**

### **Storage**

Store any leftovers in an airtight container at room temperature for up to 3 days or refrigerate for up to a week.

## **Variations**

Feel free to experiment with different fruits such as raspberries or blueberries if strawberries are not available.

## **Serving Suggestions**

These blondies are delicious on their own, but can also be served with whipped cream or a scoop of vanilla ice cream for a special treat.

See also [Zesty Sauce](#)



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# Cook techniques

## Mixing Ingredients

Mix the butter and sugars together until they are well combined to ensure a smooth batter. Use a hand mixer or stand mixer for best results.

## Incorporating Eggs

Add eggs one at a time, mixing well after each addition. This helps to create a light and airy texture in the blondies.

## Adding Dry Ingredients

Gently fold in the dry ingredients with a spatula. Overmixing can lead to dense blondies, so mix just until combined.

## Baking

Preheat the oven and bake the blondies until a toothpick inserted into the center comes out with a few moist crumbs. This will ensure they are perfectly fudgy.

## Cooling

Allow the blondies to cool in the pan before cutting them into squares. This helps them set and makes it easier to slice.

# FAQ

## Can I use a different type of sugar?

Yes, you can substitute with brown sugar or coconut sugar, but results

may vary in flavor and texture.

**How should I store the blondies?**

Store them in an airtight container at room temperature for up to a week or refrigerate for longer freshness.

**Can I use fresh strawberries?**

Yes, you can use fresh strawberries, but be sure to chop them small and reduce other liquids slightly.

**What can I substitute for lemons?**

You can use lime or orange juice as an alternative, keeping in mind that the flavor will change slightly.

**Can I freeze the blondies?**

Yes, these blondies can be frozen. Wrap them tightly in plastic wrap and aluminum foil to avoid freezer burn.



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## Conclusion

Strawberry lemon blondies are a delightful dessert that beautifully combines the sweet, juicy flavor of strawberries with the tartness of lemons, all nestled in a rich, buttery base. These blondies are perfect for any occasion, whether you're hosting a summer barbecue or looking for a sweet treat to brighten your day. Their vibrant colors and refreshing taste make them a favorite among dessert lovers.

See also [Air Fryer Hash Browns](#)

## More recipes suggestions and combination

### **Raspberry Lime Blondies**

Substitute strawberries with raspberries and add lime zest for a tangy twist that pairs beautifully with the sweetness of the blondies.

### **Peach Almond Bars**

Incorporate fresh peaches and almond extract for a summery dessert that offers a delightful combination of flavors and textures.

### **Coconut Vanilla Blondies**

Add shredded coconut and a hint of vanilla extract to the batter for a tropical-inspired treat that is both chewy and flavorful.

### **Chocolate Chip Citrus Blondies**

Mix in some chocolate chips along with orange or lemon zest to create a delicious contrast between the rich brown sugar and the bright citrus flavor.

## Blueberry Cream Cheese Bars

Layer cream cheese with fresh blueberries for a rich and creamy bar that makes a lovely addition to any dessert table.



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