

Lemony Blondie Bars

GFO, V



www.goodharvest.com.au

Ingredients



- 1 cup unsalted butter, melted
- 1 1/2 cups brown sugar
- 2 large eggs
- 1 tsp vanilla
- 2 cups all purpose flour, gf optional
- 1/2 tsp baking powder
- pinch salt
- pinch ground turmeric
- 2 large lemons, juice and zest
- 1 cup white chocolate chips

Directions

1. Preheat oven to 180C and line a 27cmx18cm tin with baking paper.
2. Add melted butter and brown sugar to a large mixing bowl, and whip either by hand or using electric mixer for 5 minutes until smooth.
3. Add eggs and vanilla, and combine well.
4. Add the flour, baking powder, salt, and turmeric, stirring just to combine.
5. Fold through lemon juice, zest, and chocolate chips.
6. Pour into prepared tin and bake for 35-40 minutes. The middle should still be a bit fudgy, but not wobbly or raw.
7. Allow to cool, slice, and enjoy!