



Noreen's Kitchen

Lemongrass Brownies

Ingredients

1 1/2 cup all-purpose flour
1 1/2 cup granulated sugar
1/4 teaspoon salt
1 cup (2 sticks) butter, softened
4 large eggs
2 tablespoons lemon zest
2 tablespoons lemon juice
1 tablespoon lemongrass paste

For the glaze:

4 tbsps lemon juice
1 tablespoon lemon zest
1 tablespoon lemongrass paste
1 cup icing sugar

Step by Step Instructions

Preheat oven to 350 degrees.

Grease a 9 x 13 inch baking pan with cooking spray and set aside.

Zest and juice lemons and set aside.

In the bowl of an electric mixture fitted with the paddle attachment, beat the flour, sugar, salt, and softened butter until combined.

In a separate bowl, whisk together the eggs, lemon zest, lemon juice and lemongrass, until combined.

Pour it into the flour mixture and beat for 2 minutes at medium speed until smooth and creamy.

Pour into baking dish and bake for 30 to 35 minutes. The brownies should turn golden around the edges.

Allow to cool completely before glazing. Do not overbake, or the bars will dry.

Sift the powdered sugar and whisk with lemon zest, lemon juice and lemongrass paste.

Spread the glaze over the brownies with a rubber spatula and let glaze set.

Cut into bars and serve.

ENJOY!