



# Cooking in the Kitchen at Olums

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*Cooking Delicious Recipes  
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## Gluten-Free Lemon Blondies

Serves 12

### Blondie Ingredients:

- 1½ sticks butter, softened
- ¾ cup sugar
- 2 eggs
- 1 cup gluten-free flour
- ½ tsp. salt
- 4 Tbsp. fresh lemon juice
- 1 Tbsp. lemon zest

### Glaze Ingredients:

- ¾ cup powdered sugar
- 2 Tbsp. fresh lemon juice
- 1 Tbsp. lemon zest
- 1 Tbsp. melted butter

### Directions:

1. Preheat oven to 350° F. Prepare a 9" x 9" baking dish with non-stick cooking spray.
2. In a mixing bowl combine butter, sugar, and eggs. Stir to combine. Add the gluten-free flour, lemon juice, and lemon zest until well combined. The mixture will be thick.
3. Transfer the blondie mixture to the prepared baking dish. Then bake for 30 minutes or until the blondies are cooked through.
4. In a small bowl combine powdered sugar, lemon juice, lemon zest, and melted butter. Stir until smooth and if needed thin with water, adding 1 teaspoon at a time. Pour the prepared glaze over the blondies.