

# Strawberry Blondie Bars

Makes 9 squares



## Ingredients

¾ cup sliced fresh strawberries  
1 stick unsalted butter, melted and cooled  
¾ cup of sugar  
¼ teaspoon kosher salt  
1 large egg at room temperature  
1 teaspoon pure vanilla extract  
1 ¼ cups all-purpose flour

## For the Glaze

1 cup confectioners' sugar  
2 tablespoons fresh lemon juice  
1 teaspoon lemon zest

## Steps

1. Preheat oven to 350°F. Cut a piece of parchment paper to fit the bottom of an 8" x 8" square baking dish pan leaving an overhang on two sides.
2. After rinsing and slicing the strawberries, lay them out onto a clean paper towel. Lay another paper towel on top and gently press to release the excess moisture. Set aside.
3. In a large bowl, whisk together the melted butter, sugar and kosher salt until well-combined. Add the egg and vanilla and continue whisking until the mixture is light. Add the flour and stir until just combined - do not over mix. Add the strawberries and fold gently careful not to break them up too much.
4. Use a spatula to get the batter out of the bowl into the prepared pan. Bake for 25-30 minutes or until a toothpick inserted in the center comes out clean or with dried crumbs. Allow to cool.
5. Make the glaze: combine all ingredients in a small bowl. If mixture is too loose, add a bit more sugar. Apply glaze once the blondies are cool before taking out of the pan.
6. Lift the bar out of the baking dish using the overhang of parchment paper. Cut into squares and serve warm or cold.