THE J.M. SMUCKER Co

Lemon Blondies

Prep Time	Cook Time	Serves	Difficulty
25 mins	N/A	36	N/A

Ingredients

- **Base:**
- 1 cup (250 mL) butter, melted
- 2 cups (500 mL) brown sugar
- 2 eggs
- 2 tsp (10 mL) vanilla extract
- 2 tbsp (30 mL) lemon zest
- 1 tbsp (15 mL) lemon juice
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour
- **Topping:**
- 4 eggs
- 1/2 cup (125 mL) lemon juice
- 2 tbsp (30 mL) lemon zest
- 1 can (300 mL) **Eagle Brand®** Sweetened Condensed Milk

  Original Sweetened Condensed Milk

Directions

Step 1:

Preheat oven to 350°F (180°C). Line a 9” x 13” pan with parchment paper and spray with vegetable spray.

Step 2:

Base: beat butter and brown sugar in large bowl of electric mixer. Beat in eggs, vanilla extract, lemon juice and zest. Mix in flour until just combined. Spread into prepared pan. Bake in preheated oven 30 minutes or until set.

Step 4:

Beat eggs until frothy. Add lemon juice and zest. Beat in condensed milk. Mixture will thicken.

Step 5:

Pour over base. Bake another 20-25 minutes or until set. Remove and cool. Cut into squares.

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