

# Glazed Lemon Blondies

Created by: Alyssa Arora of [Her Modern Kitchen](#) using Kerbey Lane Cafe Lemon Poppy Seed Pancake Mix

## INGREDIENTS

### For the Blondies:

1 cup (2 sticks) unsalted butter, softened  
2 cups granulated sugar  
4 large eggs  
1 teaspoon vanilla extract  
1 teaspoon salt  
2 cups Kerbey Lane Lemon Poppy Seed Pancake Mix  
1/4 cup fresh lemon juice  
2 tablespoons lemon zest

### For the Icing:

2 cups powdered sugar  
1 tablespoon lemon zest  
2-3 tablespoons milk

## INSTRUCTIONS

Preheat oven to 350°F

With a stick of butter, lightly grease a 9x13 pan and set aside. Whisk together the 2 cups of pancake mix and 1 teaspoon of salt and set aside.

In an electric mixer, beat the softened butter on medium speed creamy. Add in the granulated sugar and beat for 2-3 minutes until light and fluffy. Add in the vanilla extract and mix to incorporate. With the mixer on low, add in the eggs one at a time, waiting until each is fully incorporated before adding the next. Scrap down the sides of the bowl.

Add in the pancake-salt mixture, a half cup at a time, incorporating it into the sugar & butter while the mixer is on low-speed. Wait until each half cup is fully incorporated before adding in the next. Lastly, with the mixer on low, mix in 1/4 cup of lemon juice and 2 tablespoons of lemon zest.

Pour the batter into the prepared 9x13 pan and spread it into an even layer. Bake for 35-40 minutes. Check the blondies at the 20 minute mark and if the top is browning, cover it with aluminum foil and continue baking until a toothpick inserted into the center comes out clean.

Cool completely before icing.

To make the icing, whisk together the powdered sugar, lemon zest, and 2 tablespoons of milk. If the icing is thick, incorporate an additional 1-2 tablespoons of milk, 1 tablespoon at a time until the desired consistency is reached. Once the blondies are cooled completely, drizzle with icing.

Store in a cool place for 3-5 days in an airtight container.

Serves 18, Prep Time: 20 minutes, Cook Time: 35 minutes