

## Strawberry Lemon Brownies: A Bright & Fruity Twist on a Classic

1/2 cup unsalted butter, melted



**OVEN**  
**350°F**

**TIME**  
**25-30 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 1 cup all-purpose flour
- 1/2 tsp baking powder
- 1/4 tsp salt
- 1/2 cup unsalted butter, melted
- 1 cup granulated sugar
- 2 large eggs
- 1/2 tsp vanilla extract
- 2 tbsp lemon zest
- 1/4 cup lemon juice
- 1 cup chopped strawberries

#### Swaps and Notes:

**Butter:** Unsalted butter is my preference here, but you can also use a good quality vegetable oil.

**Strawberries:** Fresh strawberries are best for this recipe. You can also use raspberries or blueberries.

**Lemon:** Fresh lemon zest and juice are a must! The flavor is so much brighter and more vibrant than bottled juice.

**Sugar:** Granulated sugar works perfectly here. A simple powdered sugar glaze would also be a fantastic addition to the finished brownies.

#### Step-by-Step Instructions:

**Preheat and Prep:** Preheat the oven to 350°F (175°C). Grease an 8x8-inch baking dish.

**Mix the Dry Ingredients:** In a small bowl, whisk together the flour, baking powder, and salt.

**Mix the Wet Ingredients:** In a separate medium bowl, mix together the melted butter and granulated sugar until well combined. Add in the eggs, vanilla extract, lemon zest, and lemon juice, stirring until the mixture is smooth.

**Combine the Batter:** Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Do not overmix!

**Add the Strawberries:** Gently fold in the chopped strawberries.

**Bake:** Pour the batter into your prepared baking dish and spread it out evenly. Bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean.

**Cool and Serve:** Allow the brownies to cool completely before slicing and serving. This is a crucial step for the brownies to set up properly.

**Tips for Success:**

**Don't Overmix:** This is the most important tip for a light and tender brownie. Mixing too much will develop the gluten, resulting in a tough, dense brownie.

**Cool Completely:** Don't skip the cooling step! These brownies will be very soft when they first come out of the oven. Let them cool completely before slicing.

**Use Fresh Lemon:** Fresh lemon zest and juice make a huge difference in the final flavor.

**Taste the Batter:** Before you bake, you can give the batter a quick taste and adjust the lemon juice or sugar to your liking.

**Serving Suggestions and Pairings:**

**Nutritional Information (per serving, approximate):**

Calories: 250 kcal

Carbohydrates: 35g

Protein: 4g

Fat: 12g

Saturated Fat: 7g

## DIRECTIONS

1. **Preheat and : Prep:** Preheat the oven to 350°F (175°C). Grease an 8x8-inch baking dish.
2. **Mix the : Dry Ingredients:** In a small bowl, whisk together the flour, baking powder, and salt.
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4. **Combine the : Batter:** Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Do not overmix!
5. **Add the : Strawberries:** Gently fold in the chopped strawberries.
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10. **Use : Fresh Lemon:** Fresh lemon zest and juice make a huge difference in the final flavor.

11. Taste the : Batter: Before you bake, you can give the batter a quick taste and adjust the lemon juice or sugar to your liking.
12. Serving Suggestions and Pairings: These Strawberry Lemon Brownies are a perfect dessert on their own. They're so light and refreshing that you don't need much else. You could serve them with a simple glass of cold milk or a scoop of vanilla ice cream. For a full dessert spread, they would go perfectly with other treats like a big family banana pudding or some delicious peanut butter brownies.
13. Nutritional Information (per serving, approximate):  
Calories: 250 kcal
14. Carbohydrates: 35g
15. Protein: 4g
16. Fat: 12g
17. Saturated : Fat: 7g
18. Cholesterol: 50mg
19. Sodium: 100mg
20. Fiber: 1g
21. Sugar: 25g
22. Disclaimer: Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
23. Storage and Leftover Tips: Store these brownies in an airtight container at room temperature for up to 3 days. For longer storage, you can freeze them for up to 2 months. Thaw them at room temperature for about 30 minutes before serving.
24. More Recipes You'll Love: If you enjoy baking and creating delicious treats from scratch, you might also like these other recipes:
25. These : Chocolate Chip Cookie Dough Brownie Bombs are my favorite sweet obsession

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