

# Jenny's Lemon Brownies

It doesn't get much better than this! One bowl. No mixer. No butter. You'll need 3 small lemons and please note... zest the lemons before juicing – it's easier. Wait until you taste these yummy lemon-y brownies!

1 cup all-purpose flour  
3/4 cup sugar  
1/4 teaspoon salt  
1/4 teaspoon baking soda  
2 eggs  
1/4 cup plain 2% yogurt (I use Fage)  
3 Tablespoons canola oil (preferably organic expeller-pressed)  
zest of 2 lemons  
2 Tablespoons fresh lemon juice

1. Preheat oven to 350°.
2. Line an 8 x 8-inch square pan with foil, leaving extra for "handles."
3. Put all ingredients into a bowl.
4. Stir by hand until smooth (about 30 seconds).
5. Spread batter in pan and bake for 20 minutes.
6. Cool in the pan for 10 minutes.
7. Lift out of pan to a flat surface. Top with glaze.

## Glaze:

1 rounded cup powdered sugar  
zest of 1 lemon  
about 2 to 4 Tablespoons lemon juice

Stir together in a small bowl, adding juice gradually until glaze is spreadable.