

# Molasses Bars with Low Melt Lemon Icing

These moist bar cookies are rich with molasses and a hint of spice, and the Low Melt Lemon Drops pair perfectly to create a lovely, slightly tart icing with a fresh lemon flavor. They are perfect for breakfast or as a snack with a cup of tea!

## Ingredients

2 cups	All-purpose flour	½ cup + 2 tbs	Light brown sugar
1¼ tsp	Baking powder	⅓ cup	Unsulphured molasses
½ tsp	Salt	1 large	Egg
1 tsp	Pumpkin pie spice	1 large	Egg yolk
9 tbs	Butter		

## Directions

1. Preheat oven to 350°F.
2. Grease 8x8" pan, line with parchment, and grease parchment.
3. Sift together flour, baking powder, salt, and spice in a small bowl.
4. Melt butter and allow to cool slightly. Mix in sugar and molasses.
5. Add egg and yolk to butter sugar mixture, mixing until emulsified.
6. Mix dry ingredients into wet in 3 additions, mixing until just combined.
7. Spread into prepared pan, and bake in preheated oven for about 25 minutes or until edges are dark brown.
8. Let bars cool for about 10 minutes, and then sprinkle Low Melt Lemon Drops over the surface. Once melted, use an offset spatula to spread coating into a uniform layer.
9. Allow the bars to cool completely, and the topping to set, before cutting.



*Blommer*  
— CHOCOLATE COMPANY —