

# Blondies

## Ingredients:

### Batter:

- 300 ml all-purpose flour
- 1.5 ml baking powder
- 1 ml salt
- 90 ml unsalted butter, softened to room temperature
- 90 ml granulated sugar
- 90 ml packed light brown sugar
- 1 egg, room temperature
- 3 ml vanilla extract
- 125 ml white chocolate chips



## Directions:

1. Preheat oven to 350 F degrees. Grease and flour pan.
2. In small bowl, combine flour, baking powder, and salt with wooden spoon. Set aside.
3. Using a hand mixer, beat the butter on high speed in a large bowl. Beat for at least 1 minute until creamy. Add both sugars and beat for 2 full minutes on high speed until light and fluffy. Scrape down the sides and bottom of bowl as needed. Beat in the egg and vanilla on high speed, scraping down the sides and bottom of the bowl as needed.
4. With a wooden spoon add dry ingredients to wet until just combined. With a rubber spatula, fold in the white and milk chocolate chips.
5. Bake for 30-35 minutes or until golden brown and a toothpick inserted in the center comes out clean. Allow 10 minutes to cool. Cut into squares on cutting board.