



Blondies

SERVINGS 9 ⌚ **PREP TIME** 15 min **COOK TIME** 25 min

DIRECTIONS

1. Preheat oven and prepare baking dish: Preheat the oven to 350°F (175°C). Lightly butter and flour an 8x8-inch pan (20 cm x 20 cm).
2. Make the batter: Whisk together the melted butter and sugar in a bowl. Add the egg and vanilla extract and whisk. Add the flour, baking soda, baking powder, and salt, mix it all together. Add the butterscotch chips or other mix-ins.
3. Bake the blondies: Pour into the pan and spread evenly. Bake for 18 to 25 minutes or until a tester inserted into the center comes out clean.
4. Cool and serve: Allow to cool. Cut into squares or rectangles and serve.

INGREDIENTS

- 1/2 cup (112 g) butter, melted
- 1 cup (220 g) tightly packed dark brown sugar
- 1 large egg, lightly beaten
- 1 teaspoon vanilla
- 1/2 teaspoon baking powder
- 1/8 teaspoon baking soda
- Pinch of salt
- 1 cup (128 g) all-purpose flour
- 1/3 cup (60 g) butterscotch chips (chopped walnuts and chocolate chips are equally tasty)

For a pinch of
Seabra's
flavor...

For softer, more cake-like bars, use cake flour instead of all-purpose flour.