



Blondies with Pecans and Chocolate Chips

Blond Brownie

From Bon Appétit, contributed by Jenn. Jenn also stirs a few chocolate chips into the batter as well as putting the 3/4 cup on top.

Quantity	Ingredients	Preparation Notes
2 C	Flour	• Preheat oven to 350 degrees
1 tsp	Baking Powder	• Butter and flour 13x9x2 baking pan
3/4 tsp	Salt	• Mix flour, baking powder, salt, and baking soda in medium bowl
1/4 tsp	Baking Soda	• Melt butter in large saucepan
1 1/4 C	Butter,unsalted	• Remove saucepan from heat.
2 C	Light Brown Sugar, packed	• Add sugar and whisk to blend.
2	Large Eggs	• Whisk in eggs and vanilla extract
2 tsp	Vanilla Extract	• Gradually stir in flour mixture (batter will be thick)
3/4 C	Semi-sweet Chocolate Chips (4 1/2 oz)	• Spread batter in pan
		• Sprinkle with chocolate chips and pecans
		• Bake blondies until tester inserted into center comes out with moist crumbs - about 25 minutes
		• Cool in pan on rack
3/4 C	Chopped Pecans	• Cover and let stand at room temperature
		• Cut into squares and serve.