

## Blondies

Ingredients	Makes about 4 dozen bars	
All-Purpose Flour	2 ½ cups	14 ½ ounces
Baking Soda	½ teaspoon	3 grams
Salt	½ teaspoon	
Unsalted butter, room temperature	1 cup (2 sticks)	8 ounces
Brown Sugar	¾ cup	5 1/8 ounces
Granulated Sugar	¾ cup	6 ounces
Whole eggs	2 each	4 ounces
Vanilla Extract*	1 ½ teaspoons	To Taste
White Chocolate Chips		5 ounces

\*These blondies were featured in the Earl Grey Brownie episode. To make your own extract take a whole flavoring, such as a tea or a spice, and allow it to steep in vodka. This can be done with gently warming the vodka or as an infusion over night. To strengthen the flavor, be sure to strain out the old spice or tea leaves and put a new spices or tea in.

1. Prepare a sheet pan with parchment paper and pan release.
2. Sift together the flour, baking soda, and salt.
3. In the microwave, melt 1 stick of butter (4 ounces, ½ cup) until it is mostly fluid. Combine together with the brown sugar and set aside.
4. In an electric mixer's bowl place the granulated sugar and remaining butter in the bowl and cream together with a paddle attachment until light and fluffy.
5. Add eggs, one at a time, until well incorporated. Scrape the sides of the bowl as needed.
6. Add in the brown sugar and butter mixture. If the mixture has hardened too much, melt slightly in the microwave.
7. Beat on medium speed until thick and creamy, about 1 minute, scrape the sides of the bowl as needed. Then add in the vanilla extract.
8. Add the dry ingredients to the bowl in two parts on low speed. Take care not to over mix. Remove from mixer and fold in the white chocolate chips.
9. Pour batter into the prepared pan and spread evenly. Bake at 350 degrees F for 28-30 minutes or until the top is golden brown and the edges begin to pull away from the side of the pan. Over baking will create a dry product.

These blondies freeze well. Kept at room temperature they are best within 5 days.