



spoon & whisk

ESSENTIAL KITCHENWARE & CUTLERY  
FOR THE WELL-STOCKED KITCHEN

1675 Route 9 | Suite 108 | Clifton Park, NY 12065 | (518) 371-4450 | [spoonandwhisk.com](http://spoonandwhisk.com)

### **Best Ever Blondies**

Makes a 9' x 13" pan -- about 15 brownie pieces

Loaded with goodies, these are our best ever blondies! Get ready to love how each bite is filled with sweet white chocolate, fresh baked raspberries, and rich macadamia nuts. In addition to these all-star ingredients, the brown sugar gives a caramel-like flavor to these just-sweet-enough chewy bars.

#### ***Ingredients:***

8 tablespoons salted butter, melted and cooled  
1-3/4 cup brown sugar  
2 large eggs, at room temperature  
1 teaspoon pure vanilla extract  
2 cups all-purpose flour  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
1 cup white chocolate chips  
1/2 cup chopped macadamia nuts  
1 cup fresh raspberries

#### ***Directions:***

1. Prepare a 9 x 13 pan. Rub the bottom and all sides with butter. Add about a tablespoon of flour to the pan, and tap the pan to "dust" all buttered surfaces. Shake out any excess flour.
2. Preheat the oven to 350 degrees F.
3. In a microwave-safe bowl, melt the butter. Stir the brown sugar into the melted butter.
4. Whisk the eggs and vanilla extract together, then add into the butter and sugar.
5. In a separate bowl, whisk together the dry ingredients. Stir until the flour, baking powder, and salt are evenly combined.
6. In a large mixing bowl, fold the dry ingredients into the wet ingredients, mix until combined.
7. Fold in the white chocolate chips, then fold in the nuts. Finally, carefully fold in the raspberries.
8. Pour the batter into the prepared pan and bake for 25-30 minutes or until a toothpick comes out almost clean (not runny).
9. Cool before cutting and enjoying!