

Blondies

Ingredients

- 8 tablespoons (115 grams or 1 stick) unsalted butter, melted
- 1 cup (215 grams) lightly packed dark brown sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract, optional
- 1/4 teaspoon fine sea salt
- 1 cup (125 grams) all-purpose flour
- OPTIONAL EXTRAS (½ cup chocolate chips)

Directions

- Heat oven to 350 degrees Fahrenheit (176C). Line an 8-inch by 8-inch metal baking pan with aluminum foil or parchment paper.
- In a medium bowl, stir melted butter and brown sugar until blended. Add the egg, vanilla, almond extract (optional) and salt then stir vigorously until smooth.
- When the batter looks well blended, add the flour and stir until fully incorporated, then beat with the wooden spoon or spatula for 40 to 50 strokes. (The batter will be quite thick). Beat vigorously here. You want to see the batter pulling away from the sides of the bowl.
- Fold in the chocolate chip, (if using). Spread the batter evenly in a lined pan and bake for 20 to 25 minutes until the edges look browned, but the middle looks slightly underdone (the middle will continue to cook while it cools). Place the pan on a wire rack and let the blondies cool in the pan. Cut into 16 squares.