

# White Chocolate Blueberry Blondies

## Ingredients

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14 T Unsalted Butter (or 200 grams, melted)  
1 1/2 c Brown Sugar (or 300 grams)  
1/8 t Salt  
1 t Vanilla Extract  
2 Eggs (room temperature)  
1 t Baking Powder  
5/6 c Flour (or 200 grams)  
3 1/2 oz White Chocolate (chopped)  
3 1/2 oz Blueberries (fresh or frozen)

## Instructions

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1. Line a 8-inch square baking pan with parchment paper. In a large bowl, melt the butter in the microwave.
2. Add the brown sugar to the melted butter. Mix well for about a minute to aerate the mixture. Add the vanilla and eggs and mix well.
3. In to small bowl add the flour, salt and baking powder then whisk well. Chop the white chocolate into small chunks and add two-thirds of it to the flour.
4. Add blueberries to the flour and gently stir together. Preheat oven to 350°F .
5. With a spatula, fold in the dry ingredients to the wet ingredients and stir until just combined. Do not overmix. Pour the batter into your prepared baking tray and smooth the top with a rubber

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spatula.

6.Scatter the remaining chocolate pieces over the top. Place on the middle shelf of the oven for 45 minutes until a toothpick inserted in the center of the blondies comes out clean.

7.Place the pan on a wire rack and allow the blondies to cool completely in the baking pan.

8.Using a large knife, cut the blondies into 9, 12 or 16 equal squares.