

# Cookie Butter Blondies

## Ingredients

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1/2 c Butter  
1 1/2 c Brown Sugar  
1/2 c Cookie Butter  
2 Eggs  
1 t Vanilla Extract  
2 1/4 c Flour  
10 Speculoos Cookies (crushed)  
1 t Baking Powder  
1 T Ground Cinnamon  
1/2 t Salt

## Instructions

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- 1.Preheat oven to 350 F. Grease a 9x13 baking pan with cooking spray. Set aside.
- 2.In a medium sauce pan melt butter and brown sugar together over medium heat. Once melted stir in cookie butter. Remove from heat and set aside.
- 3.In a large bowl whisk together flour, baking powder, cinnamon, and salt. Set aside.
- 4.Add your eggs to butter/sugar/cookie butter mixture and stir just until combined then add in your vanilla.
- 5.Add you wet mixture and crushed cookies into your dry mixture. Fold wet mixture into dry until no flour streaks remain.
- 6.Pour batter into prepared pan and bake for 20 minutes until a toothpick inserted into the center comes out slightly crumbly. You don't want to

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overbake. Wait until completely cooled to cut.