

Chocolate Chip Blondies



PREPARATION TIME
10 minutes



COOKING TIME
25 minutes



PERFECT PARTNER
chocolate milk



Stock up on staples so you can prepare these treats on a whim. Flour can be frozen, so buy it in bulk. Instead of buying chocolate baking chips, make chips yourself from bars of chocolate.

SHOPPING LIST

- white chocolate chips
- milk chocolate chips
- pecans

ON HAND

- butter • vanilla extract
- egg • light brown sugar
- flour • baking soda • salt

INGREDIENTS

- 1/4 cup butter or margarine
- 1 cup firmly packed light brown sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 cup white chocolate chips
- 1/4 cup milk chocolate chips
- 1/2 cup chopped pecans or walnuts

MAKES 12 BARS

COOKIN' *Express*

- When testing for doneness, you can use a strand of uncooked spaghetti if toothpicks are unavailable.
- For easy cleanup, bake blondies in an ungreased pan lined with waxed paper. Let paper overhang by at least 1 inch so that baked blondies can be easily lifted out.

Make Ahead

You can make these blondies ahead of time and freeze them individually for quick, ready-made snacks. Let them defrost overnight then add to brown bag lunches.

♦ VARIATION

Substitute butterscotch chips for the white chocolate chips and chopped peanuts for the pecans.

1 Preheat oven to 350°F. Grease bottom of an 8-inch square baking pan. Cream together butter and brown sugar in a medium bowl. Beat in egg and vanilla.



2 Combine flour, baking soda and salt in a small bowl. Add flour mixture to butter mixture; beat until just blended. Do not overmix.



3 Add white chocolate chips, milk chocolate chips and pecans to batter. Stir until batter is well blended.



4 Spread batter into prepared pan. Bake until a toothpick inserted in center comes out clean, about 25 minutes. Let cool 10 minutes before cutting.

