

White Chocolate Blondies

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Ingredients:

1 stick butter
1 stick margarine
3/4 cup plus 1 cup white chocolate chips
4 eggs
1 3/4 cups sugar
1 tsp vanilla
2 cups flour
1 tsp salt

Directions:

- *In microwave, melt butter, margarine and 3/4 cup white chocolate chips at approx. 70% for about 1 minute. Stir and continue at 10 second intervals until smooth. Cool slightly.
- *Preheat oven to 350 degrees. Grease a 9 X 13 baking dish.
- *Beat eggs with sugar and vanilla. Add white chocolate/butter/margarine mixture.
- *Stir in the flour, salt and the other 1 cup of white chocolate chips.
- *Bake 30 minutes, or until it springs back to the touch. Cool and cut like brownies.