

Peanut Butter Banana Blondies

Based on the recipe from The Only Tania

Ingredients

2 large bananas, mashed
1 1/3 cups sugar
3/4 cup peanut butter
1/3 cup oil
1 1/2 Tablespoons vanilla
2 cups flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt

In a large bowl, combine bananas, sugar, peanut butter, oil, and vanilla and whisk until combined.

In a medium bowl, whisk together the flour, baking soda, baking powder and salt.

Add flour mixture to banana mixture and mix until combine. Dough will be very thick (thicker than muffin batter).

Grease a 9 x 13 inch baking pan and turn batter into pan. Spread batter evenly into pan. Bake at 350 degrees F for 33-35 minutes.

Allow to cool completely and cut into 24 bars.

Optional: After cooling, but before cutting, spread chocolate frosting or ganache over the top of the bars. Or add 1 cup chocolate chips to batter before turning into pan. Or both.

Makes 24 bars.

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