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Butterscotch Blondies

from www.hummingbirdhigh.com

Ingredients

For the Butterscotch Blondies:

(makes one 9 x 13-inch tray)

- 1 cup (2 sticks // 8 ounces) unsalted butter
 - 1 1/4 cups (7 ounces) Valrhona Dulcey blonde chocolate (see baker's notes for sources)
 - 2 cups (16 ounces) light brown sugar, tightly packed
 - 1/2 cup (3.5 ounces) granulated sugar
 - 1/2 cup (2 ounces) malted milk powder
 - 1 3/4 teaspoons kosher salt
 - 1 tablespoon pure vanilla extract
 - 6 large eggs
 - 2 1/2 cups (11.5 ounces) all-purpose flour
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Recipe

For the Butterscotch Blondies:

1. Center a rack in the oven and preheat to 350 (F). Line a 9 x 13-inch baking pan with two overlapping sheets of aluminum foil so that the bottom and long sides are covered; grease lightly.
2. In a medium saucepan with a heavy bottom, melt 1 cup unsalted butter over medium-low heat. Increase to medium and simmer, stirring with a heatproof rubber spatula while the

butter hisses and pops. Continue cooking and stirring, scraping up any brown bits that form in the bottom of the pan, until the butter is golden yellow and perfectly silent. Remove from heat and stir in 1 1/4 cups Valrhona Dulcey blonde chocolate; the mixture will seem quite thin.

3. In the bowl of a freestanding electric mixer fitted with a whisk attachment, combine 2 cups light brown sugar, 1/2 cup granulated sugar, 1/2 cup malted milk powder, 1 3/4 teaspoons kosher salt, 1 tablespoon pure vanilla extract, and 6 large eggs. Whip on medium-high speed until thick and fluffy, about 8 minutes. Reduce speed to its slowest setting and pour in the warm chocolate-butter mixture (from the 2nd step). Once incorporated, add 2 1/2 cups all-purpose flour and fold with a rubber spatula to ensure that the batter is well mixed from the bottom up.
4. Pour into the prepared pan and bake until the blondies are golden, glossy, and just barely firm, about 35 minutes. Transfer to a wire rack to cool to room temperature.
5. Once the blondies are at room temperature, tug the foil loose and lift the blondies from the pan. Cut into twenty four 2 1/4-inch squares. Store in an airtight container with a sheet of wax paper between each layer for up to 1 week at room temperature.

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For baker's notes and more recipes, please visit www.hummingbirdhigh.com