

"Light" Peanut Butter Cup Blondies

Ingredients:

- 1 and 1/4 cups all purpose flour
- 1/2 cup granulated sugar
- 1/2 cup packed light brown sugar
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 2 large eggs, lightly beaten
- 1/4 cup (1/2 stick) unsalted butter, melted and cooled slightly
- 2 tablespoons skim-milk
- 1 and 1/2 teaspoons vanilla extract
- 1 cup mini semi-sweet chocolate chips
- 1/3 cup mini peanut butter cups (or 3 roughly chopped large peanut butter cups)

Directions:

1. Preheat oven to 350 F, and spray a 13x9 baking dish with non-stick spray.
2. In a large bowl, whisk together the flour, both sugars, baking powder, and salt; set aside.
3. In a separate bowl lightly beat the eggs. Mix in the milk, vanilla extract, and cooled melted butter. Stir well.
4. Add egg mixture to dry ingredients, stir until the flour is about halfway combined, then add in the chocolate chips and stir until well combined.
5. Pour batter into prepared pan, spread evenly. Sprinkle the peanut butter cups evenly over the batter.
6. Bake for 20 minutes or until a toothpick comes out clean. Allow to cool in pan.

Recipe Adapted from [Eat Yourself Skinny](#)