

## These blondies rule

As seen on [CakeSpy](#)

Makes one 9-inch square pan

- 3/4 cup chopped pecans
- 1 1/2 cups flour
- 1/2 teaspoon salt
- 3/4 cup (1 1/2 sticks) butter, softened
- 1 1/3 cups packed light brown sugar
- 2 eggs
- 1 1/2 teaspoons vanilla extract

Method:

Preheat the oven to 350°F.

Place the pecan pieces on a baking sheet, and roast them until they are nicely toasted, 4 to 6 minutes. I do this as the oven preheats; if you smell the fragrance of the nuts, they're ready.

Once toasted, remove from the oven and set to the side for the moment.

Generously grease a 9-inch square cake pan, and insert a strip of parchment paper (I do this so I have "handles" to lift the bars out later).

In a medium bowl, stir the flour and salt to blend.

In the bowl of a stand mixer, cream the butter and brown sugar until fluffy (2-3 minutes on medium speed). Add the eggs, one at a time, mixing after each addition. Stir in the vanilla extract.

Remove the bowl from the mixer, and stir the flour in by hand. Fold in the toasted and cooled nuts.

Spread the thick mixture in your prepared pan. Bake for 35-40 minutes, or until golden and just set in the center.