

Chewy Chunky Blondies

by Dorie Greenspan

2 C flour

3/4 tsp baking powder

1/2 tsp baking soda

1/2 tsp salt

2 sticks butter, at room temperature

1 1/2 C light brown sugar

1/2 C sugar

2 eggs

1 tsp vanilla

1 C chocolate chips

1 C butterscotch chips

1 C chopped pecans

1 C shredded coconut

1. Preheat oven to 325 degrees. Spray a 9x13 inch pan and set aside.
2. In your mixer, beat the butter on medium speed until smooth and creamy. Add both sugars and beat for another 3 minutes. Add the eggs one by one, beating for 1 minute after each addition, then add vanilla. Reduce the mixer to low and add the flour, baking powder and soda, and salt. Mix just until incorporated. Use a rubber spatula to mix in the chips, nuts and coconut.
3. Evenly spread batter into the prepared pan and bake for about 40 minutes, or until a knife inserted in the middle comes out clean. The blondies should pull away from the sides of the pan a little and the top should be a nice honey brown. Transfer the pan to a cooling rack and cool completely before cutting into bars.

Recipe printed from mykitchenescapades.com