

RECIPE by Baked\_by\_Kristen

# Brown Butter Breakfast Blondies

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Ready in **40 minutes**

Serves **8 people**, makes **8 bars (pictured) or 16 squares**

## Tip

Greasing and lining the pan with parchment will make removing it and cutting much easier than just greasing the pan.

## Ingredients

- 1C + 2Tbs All Purpose Flour
- 1/2 tsp Espresso Salt (can substitute regular salt)
- 1/2C Unsalted Butter
- 1 1/2C Brown Sugar
- 1Large Egg, room temperature
- 1 Egg Yolk, room temperature
- 1 tsp Maple Extract
- 2 tsp Instant Espresso
- 1/2C Rolled Oats (plus extra to sprinkle on top)

## Preparation

1. Preheat oven to 350 F
2. Grease and line with parchment an 8"x 8" square pan
3. Sift together Flour and Espresso Salt, set aside
4. In a medium saucepan, heat Butter over medium high heat until it clarifies and tiny brown flecks begin to appear
5. Remove browned Butter from heat and add Brown Sugar
6. Allow to cool approximately 10 minutes (you don't want to scramble your eggs!)
7. Mix in Egg and Yolk, Maple Extract and Instant Espresso
8. Sprinkle in Flour mixture and mix just until uniform
9. Fold in Oats
10. Pour batter into prepare pan and work into corners and smooth out
11. Bake at 350 F for 25-30 min, toothpick should come out clean and Blondie should spring back in the middle when touched
12. Transfer to a wire rack to cool completely before cutting