Apricot Almond Blondies, with white Chocolate Chips

Ingredients

3/4 cup brown sugar
3/4 cup white sugar
1 cup butter (2 sticks) softened to room temperature
1 teaspoon vanilla extract
1 teaspoon almond extract
2 eggs
2 1/4 cup all purpose flour
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
1/2 cup dried apricots, diced
3 tablespoon amaretto (optional)
12 ounces (1 bag) white chocolate chips
1 1/2 cups almond slices
3/4 cup apricot jam
2 tablespoons lemon juice

Directions

Preheat oven to 350F. Make a foil sling for your 13 x 9 inch pan. Spray with nonstick cooking spray. Dice dried apricots and place in a small bowl with the amaretto (optional) to semi-rehydrate while you prepare the rest of the recipe.

In the bowl of a stand mixer, cream together both sugars and butter. Add eggs and vanilla and almond extracts, and continue to mix. In another large mixing bowl, mix together flour, salt, baking soda and baking powder. Add creamed mixture and blend well. Drain apricots and add to mixture along with the white chocolate chips.

Spread cookie batter in the pan and sprinkle over the almond slices evenly. Bake for 30-35 minutes (until just golden brown). Transfer pan to wire rack and cool 30 minutes.

In the meantime, stir apricot jam and lemon juice together, then microwave for 20 seconds, until just warm. Using a pastry brush, gently brush the surface of the blondies. This will give them a nice glossy finish.

Using foil overhang, lift blondies from pan. Return blondies to wire rack and let cool completely, about 1 hour more. Cut into 2-inch squares and serve.