

## CHOCOLATE CHIP CARDAMOM OATMEAL BLONDIES

### INGREDIENTS

2 1/4 cups all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon cardamom  
1/4 teaspoon salt  
1 cup packed light brown sugar  
1 cup butter, at room temperature  
2 teaspoons vanilla  
2 eggs  
1/4 cup honey  
1 cup rolled oats (not instant)  
1 cup chocolate chips

### DIRECTIONS

Preheat the oven to 350F. Prepare a foil sling for your 8x8 inch baking dish, spray with baking spray and set aside.

In a medium bowl combine the flour, baking powder, cardamom, and salt. Whisk until well blended. In the work bowl of your stand mixer, combine the brown sugar, butter, vanilla, eggs, and honey. Add in the dry ingredients and mix to combine. Add the oats and chocolate chips and combine by hand, about 5 folds. Do not over-mix.

Spread the mixture into the prepared pan and bake for 20 to 25 minutes, or until the blondies are golden brown all over and puffed. Cool completely in the pan then, using the overhanging foil, remove the blondies from the pan and slice into bars.