

TOFFEE, WALNUT, WHITE CHOCOLATE CHIP BLONDIES

INGREDIENTS

3/4 cup brown sugar
3/4 cup white sugar
1 cup unsalted butter (2 sticks), softened to room temperature
2 teaspoons vanilla extract
2 eggs
2 1/4 cups all purpose flour
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon baking powder
1 package toffee bits
1 cup chopped walnuts
1/2 package white chocolate chips

DIRECTIONS

Preheat oven to 350F. Make a foil sling for your 13 x 9 inch pan. Spray with nonstick cooking spray.

In the bowl of a stand mixer, cream together both sugars and butter. Add eggs and vanilla, and continue to mix. In another large mixing bowl, mix together flour, salt, and baking soda. Add creamed mixture and blend well. Add toffee bits, white chocolate chips and walnuts and stir in.

Spread cookie batter in the pan and bake for 35-40 minutes (until just golden brown). They will look soft in middle and if you desire and more cake like bar, bake 5 to 10 minutes longer. Transfer pan to wire rack and cool 30 minutes.

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.