

Blondies

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| ½ cup (1 stick) unsalted butter,
plus more for greasing pan | 1 egg, lightly beaten |
| 1⅓ cups flour | ⅔ cup white chocolate chips
(semisweet chocolate chips
may be substituted) |
| ¼ teaspoon baking powder | ¼ cup coarsely chopped
Heath Bar |
| ¼ teaspoon baking soda | ½ cup pecans, coarsely
chopped. |
| Pinch of salt | |
| ¾ cup plus 2 tablespoons sugar | |
| 1 tablespoon molasses | |

1. Preheat the oven to 325 degrees. Butter an 8-inch square pan. In a medium bowl, combine the flour, baking powder, baking soda, sugar, molasses and transfer to a large bowl to cool. When cool, whisk until slightly fluffy. Mix in the flour mixture until just combined. Fold in the white chocolate chips, Heath Bar and pecans. Transfer to prepared pan. Bake until golden and a toothpick inserted into the center comes out with crumbs adhering to it, 30 to 35 minutes. Cool and serve. *Makes 16 blondies. Adapted from "Cynthia Barcomi's Backbuch."*
2. In a medium saucepan, melt the butter. When hot, stir in the sugar, molasses and transfer to a large bowl to cool. When cool, whisk until slightly fluffy. Mix in the flour mixture until just combined. Fold in the white chocolate chips, Heath Bar and pecans. Transfer to prepared pan. Bake until golden and a toothpick inserted into the center comes out with crumbs adhering to it, 30 to 35 minutes. Cool and serve. *Makes 16 blondies. Adapted from "Cynthia Barcomi's Backbuch."*