

White chocolate blondies

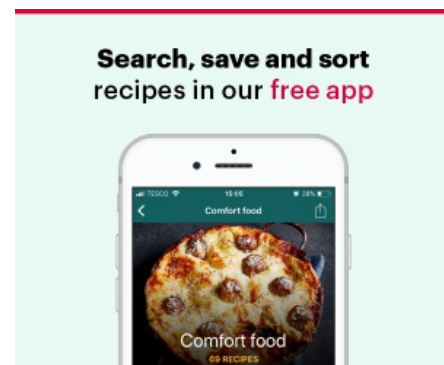


Method

1. Grease a 21 x 21cm brownie tin with a little butter, then line the base and sides with baking parchment. Place the butter and 100g white chocolate in a bowl, suspended over a pan of gently simmering water. Stir every few mins, until the butter and chocolate have melted. Remove the bowl from the pan and leave to cool for 15 mins. Heat oven to 180C/160C fan/gas 4. Combine the flour and baking powder in a bowl, with 1/4 tsp salt.

2. Place the sugar and eggs in a large bowl. Using an electric hand whisk, beat the mixture until it looks thick and foamy – this will take a few mins. The egg mixture is ready when it leaves a trail from the beaters, which sits on the surface for 2 secs.

3. Add the vanilla to the melted chocolate and give it a good stir – don't worry if it has separated. Pour into the whisked eggs and sugar. Use a spatula to gently fold everything together, until most of the buttery streaks have been folded in. Sieve the flour mixture into the bowl and fold together again, add the remaining chocolate chunks and stir until well combined.



Ingredients

225g butter, chopped into small pieces, plus a little for greasing

200g white chocolate, chopped into small pieces

175g plain flour

½ tsp baking powder

200g soft light brown sugar

100g golden caster sugar

3 large eggs

2 tsp vanilla extract



Download the **BBC Good Food app**: bbcgoodfood.app.link

4 Pour the mixture into your tin, smoothing it into the corners. Bake for 30-35 mins, a skewer inserted to the centre should come out with sticky crumbs, but no raw cake mixture. Cool completely in the tin – the blondies will sink in the middle as they cool, just like brownies. Cut into 16 squares. The blondies will keep for 5 days in a sealed container.



Download the **BBC Good Food app**: bbcgoodfood.app.link