

Blondies

Makes 36 bars

1 1/2 cups (7 1/2 ounces) unbleached all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
12 tablespoons (1 1/2 sticks) unsalted butter, melted and cooled
1 1/2 cups (10 ounces) packed light brown sugar
2 large eggs
1 1/2 teaspoons vanilla extract
1/2 cup semisweet chocolate chips
1/2 cup white chocolate chips
1 cup pecans, toasted and chopped coarse

1. Adjust an oven rack to the middle position and heat the oven to 350 degrees. Line a 13 by 9 inch baking pan with two pieces of Spray the foil lined pan with nonstick cooking spray.
2. Whisk the flour, baking powder, and salt together in a medium bowl; set aside.
3. Whisk the melted butter and brown sugar together in a medium bowl until combined. Add the eggs and vanilla and mix well. Using rubber spatula, fold the dry ingredients into the egg mixture until just combined. Do not overmix. Fold in the semisweet and white chocolate chips and the nuts and turn the batter into the prepared pan, smoothing the top with a rubber spatula.
4. Bake until the top is shiny and cracked and feels firm to the touch, 22 to 25 minutes. Place the pan on a rack and cool completely. Cut into 1 1/2 by 2 inch bars.