

CRANBERRY & WHITE CHOCOLATE BLONDIES

INGREDIENTS

BLONDIES:

3/4 cup butter, cubed
1-1/2 cups packed light brown sugar
2 large eggs, room temperature
3/4 teaspoon vanilla extract
2-1/4 cups all-purpose flour
1-1/2 teaspoons baking powder
1/4 teaspoon salt
1/8 teaspoon ground cinnamon
1/2 cup dried cranberries
6 ounces white baking chocolate, coarsely
chopped

DRIZZLE:

1 tablespoon grated orange zest, optional
80-100gms white baking chocolate, melted

METHOD

STEP 1:

Preheat oven to 350°. In a small pot, melt the butter, remove from heat; stir in the brown sugar. Cool slightly.

STEP 2:

Beat in 1 egg at a time, and vanilla.

STEP 3:

In another bowl, whisk together flour, baking powder, salt and cinnamon; stir into butter mixture. Stir in cranberries and chopped chocolate (batter will be thick). Spread into a greased 13x9-in. Pan.

STEP 4:

Bake until golden brown and a toothpick inserted in center comes out clean (do not overbake), 18-21 minutes. Cool completely on a wire rack.

STEP 1:

Zest the orange and add it to a metal or glass bowl. Add the chocolate and place the bowl over a pot of barely simmering water. Make sure the bowl does not touch the water. Wait 3-minutes, then check to see if the chocolate has melted by stirring. Once the chocolate is completely melted, remove the bowl and set aside.

Once the blondies have cooled, drizzle with the melted chocolate and cut into triangles.

THE COOKERY

by The Secret Jozi Chef