

**SKILL LEVEL**

**PREP**  
**20**  
 MINS

**BAKE TIME**  
**35-45**  
 MINS

**SERVINGS**  
**16**

**IN THE KIT**

- Bag 1:** 175g caster sugar
- Bag 2:** 120g plain flour, 75g light brown sugar, ½ tsp baking powder, ½ tsp salt, a pinch of ground Madagascar vanilla
- Bag 3:** 20g malt balls
- Bag 4:** 30g milk chocolate beans
- Bag 5:** 20g chocolate jazzies
- Bag 6:** 30g milk chocolate chips

- 1 x A4 baking paper
- 1 x testing skewer
- 1 x small piping bag

**YOU WILL NEED**

- 200g unsalted butter (melted)
- 3 medium eggs
- 20cm square tin

**STORAGE**



Store in an airtight container in a cool, dry place.

**VIDEO**

[Bakedin.co.uk/junkyard-blondies](http://Bakedin.co.uk/junkyard-blondies)

**INGREDIENTS**

Caster sugar, plain white flour (**wheat** flour, statutory nutrients: (calcium, niacin, iron, thiamin)), light brown sugar (sugar, cane molasses), **milk** chocolate chips (sugar, cocoa butter, whole **milk** powder, cocoa mass, **soya** lecithin, vanilla extract), **milk** chocolate beans (**milk** chocolate: (sugar, cocoa butter, skimmed **milk** powder, cocoa mass, whole **milk** powder, whey powder (**milk**), butteroil (**milk**), emulsifier: (**soya** lecithin), flavouring), sugar, colours: (beetroot red, mixed carotenes, anthocyanins, titanium dioxide, plain caramel, curcumin, copper complexes of chlorophyllins), glazing agents: (shellac, gum arabic, carnauba wax, beeswax), orange flavouring), chocolate jazzies (sugar, palm oil, whey powder (from **milk**), **wheat** flour (with added calcium, iron, niacin, thiamin), **wheat** starch, fat reduced cocoa powder, emulsifier: **soya** lecithin; glucose syrup, natural flavourings, natural colours: (carotenes, betanin, anthocyanins, chlorophyllin), glazing agent: beeswax), chocolate coated malt balls (**milk** chocolate: (sugar, cocoa butter, whole **milk** powder, cocoa mass, skimmed **milk** powder, emulsifier: (lecithins (**soya**), polyglycerol polyricinoleate), flavour), extruded cereal: (rice flour, **wheat** flour, powder malt, sugar, salt), thickener: gum arabic, salt (salt, anti-caking agent: sodium ferrocyanide), baking powder (raising agents (sodium acid pyrophosphate, sodium bicarbonate, calcium phosphate), **wheat** flour (calcium, niacin, iron, thiamin)), ground Madagascar vanilla.

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1696kJ/401kcal
Fat	5.4g
of which saturates	3.4g
Carbohydrates	84g
of which sugars	65g
Protein	3.6g
Salt	0.97g

Allergens: For allergens see ingredients in **bold**.

May contain: **nuts**.

Best before: see sticker.

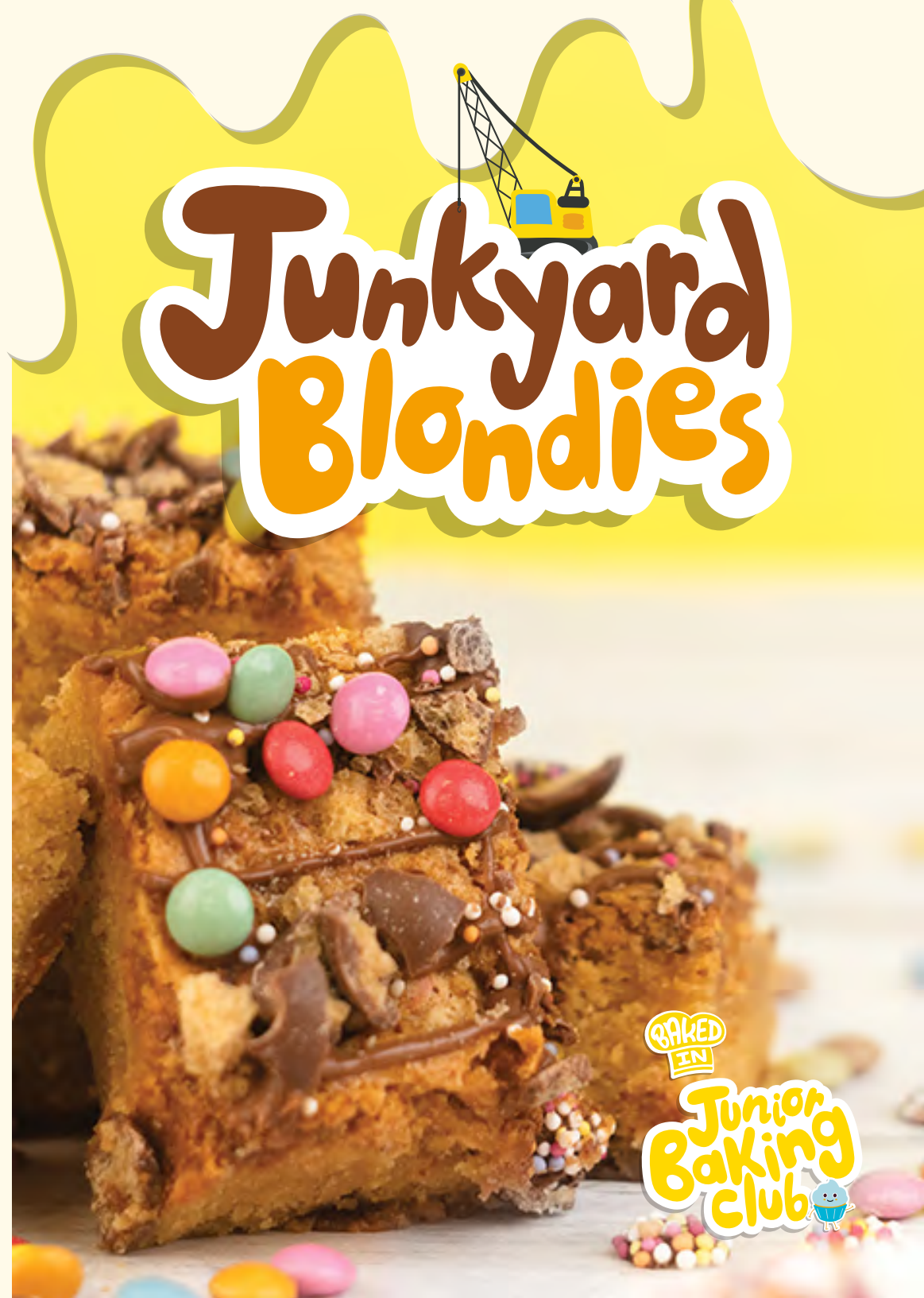
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# Junkyard Blondies



## JUNKYARD BLONDIES



**1. Preheat the oven to 180°C/160°C Fan/Gas Mark 4.** Grease a square tin with a little bit of butter, and line with the provided baking paper.



**2.** To make the blondie batter, melt 200g of butter in the microwave (in a microwave safe bowl) until it just has melted. Pour the melted butter into a large bowl and add **bag 1** (caster sugar). Use a wooden spoon to mix well.



**3.** Add **bag 2** (flour, light brown sugar, baking powder, salt, and vanilla), and mix well. Add the eggs to the mixture, one at a time, mixing before adding the next egg. Stir until there are no lumps.



**4.** Pour the mixture into the prepared tin from **step 1**, and use the back of a spoon to smooth to the edges. **Lightly bash bag 3 (malt balls) until slightly broken.** Sprinkle half of the broken malt balls on top. Sprinkle on about half of **bag 4** (milk chocolate beans).



**5...** Roughly chop **bag 5 (chocolate jazzies)**. Sprinkle half of the jazzies on top (it doesn't have to be exactly half, just make sure you save some for later).



**6.** Bake in the oven for 35-45 minutes, (keep an eye on the blondie because everyone's oven is different!). **To check it is cooked, poke the provided skewer into the middle of the blondie, it will come out mainly clean with just a little bit of batter on.**



**7.** Remove the blondie from the oven, and leave to cool completely in the tin. When the blondies are completely cool, remove from the tin. Put **bag 6** (milk chocolate chips) in a heatproof bowl. Melt in the microwave for 10 seconds, remove and stir, repeat this until it is fully melted OR put the bowl over a pan of simmering water, making sure the bowl doesn't touch the water, and mix until smooth and melted.



**8.** When the chocolate is completely melted, leave to one side to cool slightly. Spoon the melted chocolate into the provided piping bag. **With a pair of scissors, cut a small corner off the end of the piping bag,** and drizzle the chocolate over the top of the blondies. Sprinkle with the leftover malt balls, milk chocolate beans, and the chocolate jazzies. **Use a knife to carefully cut the blondies into 16 squares.**



When you see words in **bold**, ask an adult to help you.

