

MORTON & BASSETT SPICES®

Chai Spice Blondies



- 1 cup butter, softened
- 1 cup granulated sugar
- 1 cup brown sugar
- 2 eggs
- 2 teaspoons Morton & Bassett Pure Vanilla Extract
- 2½ cups all purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1½ teaspoons Morton & Bassett Chai Spice

Preheat the oven to 350°F. In a mixing bowl, cream together both sugars and the butter. Once fully incorporated, add in eggs and M&B Pure Vanilla Extract. Set aside. In a separate mixing bowl, add all purpose flour, M&B Chai Spice, baking powder, and salt. Mix to combine. Slowly add the dry ingredients into the wet mixture, in 2-3 sections. Batter will be thick and sticky. Add batter into a 1-inch deep baking sheet lined with parchment paper. Set in the oven and bake for 25 minutes, or until blondies are golden brown and fully baked. Let cool for 10 minutes in the pan before slicing.

Servings: 6 | Time: 40 minutes



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