



BLONDIES

INGREDIENTS

- 150g butter, plus extra for greasing
- 300g soft dark brown sugar
- 2 eggs
- 200g plain flour
- 1/2 tsp baking powder
- 1 tbsp Gingerbread spice
- 100g white chocolate, cut into small chunks

Perfect for the festive cold months, irresistible when warm and gooey, but even better after a few days later when they get to their optimum texture - If they last that long!

INSTRUCTIONS

1 Preheat the oven to 180°C, and grease a 25 x 30cm brownie tin

2. Place the butter and sugar in a large bowl over a pan of boiling water and stir until completely melted. Remove from the heat and let cool slightly

3. Beat the eggs into the cooled mixture using a wooden spoon, then sift the flour into the

mixture along with the baking powder and Gingerbread spice and mix until well combined

4. Pour the chopped chocolate chunks into the bowl and mix through evenly, then scrape the mixture into the prepared tin and spread out evenly

5. Bake for 20-25 minutes until firm around the edges but still soft in the middle. Allow to cool completely before cutting up



Makes

12



Prep time

15 m



Cook time

25 m

