

## Easter Blondies

### Ingredients

250g/9oz cold unsalted butter, cut into 6-8 pieces (or dairy-free alternative)

150g/5½oz soft light brown sugar (or similar)

125g/4½oz caster sugar

2 large eggs

1½ tsp vanilla extract (if you have it)

Pinch of salt

300g/10½oz plain flour

Small tube mini chocolate eggs (I had a 96g tube)

*You might like to keep the tube for crafting later.*

### **WASH YOUR HANDS**



## Method

- Preheat the oven to 190°C/170°C Fan/Gas mark 5. Grease and line a 20cm/8in square tin (loose-based if you have it) with baking paper. If your tin is either smaller or larger than this, that's ok as you will get flatter or deeper blondies.
- Melt the butter in a saucepan over a medium-low heat. Turn the heat down if the butter bubbles. Stir in both sugars and cook for 1-2 minutes or until the butter is absorbed and the mixture turns a creamy toffee colour and looks smooth and glossy. Increase heat slightly if butter not being absorbed. Take off the heat and set aside.



- Whisk the eggs, vanilla and salt together in a large bowl. Whisk in the melted butter and sugar mixture until thoroughly combined, then whisk in the flour until smooth. Pour the batter into the prepared tin and bake for 20 minutes. You may have tiny bubbles. If so, tap tin gently on the side and pop the bubbles with the point of a sharp knife. (Be aware if your tin is a different size it will change the cooking time - a bigger tin may be slightly quicker whereas a smaller tin will take longer. As a rough guide a couple of minutes either way but keep checking).





- When the cooking time is up, take the blondie out of the oven and scatter the eggs on top. Carefully press the eggs into the blondie mixture and don't worry if the surface cracks a little. (Take care as the tin will be hot). Return to the oven for a further 10 minutes or until the blondie is pale golden-brown.
- Cool the blondie in the tin for at least 10 minutes (if you can wait that long) before cutting into squares. Serve warm or cold and enjoy!



#### TIP

These blondies are designed to be slightly undercooked. For a more cakey texture, bake for 25 minutes rather than 20 minutes in the first stage.

If you don't like mini eggs (what's wrong with you?!) then obviously you can substitute for your favourite choccy delight: buttons, smarties or Milky Way stars will work as well but will probably only need 5 minutes in the oven. In other words, cook blondies for 25 minutes first then add your chocolate sweets.

HAPPY BAKING