

Blondies

Based on "blondies" found at <https://joyofbaking.com/barsandsquares/Blondies.html>

Makes 16, 2" x 2" squares

- 1 cup flour
- 1/4 teaspoon baking soda (the cow, not the brown tin)
- 1 teaspoon baking powder (the brown tin, not the cow)
- 1/4 teaspoon salt
- 3/4 cup (packed) brown sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 100g or 1/2 cup margarine (or butter)
- 100g chocolate bar, broken, or 2/3 cup of chocolate chips
- Small amount of extra margarine (or butter), or olive oil, to grease the parchment paper in the pan

Equipment

- Oven set at 350F -- this recipe tailored to countertop convection (fan assist) oven
- 8" x 8" baking pan
- Parchment paper
- Small piece of paper towelling
- Measuring cup
- Blender or food processor with chopping blade
- Spoon / food scraper / plastic icing spreader
- Oven mitts
- Knife to slice squares
- Wire cooling rack

- 1) Preheat oven to 350F
- 2) Line the baking pan with parchment paper
- 3) Lightly grease the parchment paper with extra margarine (or butter) or olive oil
- 4) Place all ingredients except chocolate chips in the blender or food processor
- 5) Pulse until all ingredients are well blended
- 6) Add chocolate chips and pulse again until well blended but chocolate only partly pulverized
- 7) Transfer dough to lined baking pan using the spoon / food scraper / icing spreader
- 8) Spread dough evenly with the spoon / food scraper / plastic icing spreader
- 9) Place in oven and bake for 22-23 minutes or until golden brown on the top
- 10) Remove from oven
- 11) Allow to cool for a few minutes
- 12) Remove from the baking pan using the parchment paper edges, and place on the wire cooling rack
- 13) Allow to cool completely
- 14) Cut into 24 pieces (5 cuts by 3 cuts -- 6 x 4 pieces)

Serve and eat! Refrigerate or freeze extras.