

Blondies (cake consistency)

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

Makes 16, 2" x 2" squares

- 100g chocolate bar, or 100g chocolate pieces, broken into small pieces 1/4" to 1/2", or 2/3 cup of chocolate chips
- 1 cup flour
- 1-1/2 teaspoon baking powder (the brown tin, not the cow)
- 1/4 teaspoon baking soda (the cow, not the brown tin)
- 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)

Equipment

- Oven set at 375F, rack set to middle level -- this recipe tailored to countertop convection (fan assist) oven
- Blender or food processor with chopping blade
- 8" x 8" baking pan
- Parchment paper
- Measuring cup
- Spoon / food scraper / plastic icing spreader
- Oven mitts
- Optional: Egg lifter
- Knife to slice squares
- Wire cooling rack

- 1) Preheat oven to 375F.
- 2) If using chocolates larger than chocolate chips, chop chocolates coarsely with a kitchen knife, or using the food processor and chopping blade; put aside.
- 3) Line the baking pan with parchment paper, and put aside.
 - alternatively:
 - 3a) Grease the baking pan with margarine.
 - 3b) Dust the baking pan with flour, and put aside.
- 4) Place all ingredients except chocolate chips in the blender or food processor.
- 5) Pulse until all ingredients are well blended, creating a uniform paste.
- 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 a countertop convection oven on the lower rack and bake for 27 minutes; it will be golden brown tending toward over done on the top.
- 10) Remove cake from oven.
- 11) Allow to cool for a few minutes.
- 12) Remove from the baking pan using the parchment paper edges, or with the help of an egg lifter, and place on the wire cooling rack.
- 13) Allow to cool completely.
- 14) Cut into 16 pieces, or other convenient number of pieces

Serve and eat! Refrigerate or freeze extras.