Blondies (cake consistency)
Based on "blondies" found at https://joyofbaking.com/barsandsquares/Blondies.html
Makes 16, 2" x 2" squares

- 100 g chocolate bar, or 100 g 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
- 100 g or $1 / 2$ cup margarine (or butter)


## Equipment

- Oven set at 350F, 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 350 F .
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.

