



Apple Blondies

By: Annie's Noms

Ingredients

1 stick unsalted butter, melted and slightly cooled
2 medium sized apples, peeled, cored and sliced into 1/4 inch chunks, or 3 small
1 tbsp lemon juice
½ cup granulated sugar
½ cup light brown sugar

1 large egg
½ tsp vanilla extract
½ tsp baking powder
Pinch of salt
½ tsp ground cinnamon
¼ tsp ground nutmeg
1 ¼ cups all-purpose flour

Instructions

Preheat the oven to 350F and grease and line an 8x8 inch square pan.

Place chopped apple into a medium sized bowl and pour over lemon juice. Toss to coat the apple in lemon juice and leave to one side.

Place sugars, egg and vanilla extract into a large bowl and whisk until well combined and smooth. Gradually pour in the melted butter, whisking while you add it in, until the mixture is smooth and pale. Add in the baking powder, salt, spices and flour, then take 2tbsp of flour out and place in the bowl with the apples. Toss the apple chunks in the flour. Leave to one side, whilst you whisk together the flour with your wet blondie mix.

Once thick and well combined, tip in the coated apples and fold in with a spoon until all the apples are coated in blondie mix.

Tip into your prepared pan and smooth over with a spatula/wooden spoon.

Place in the oven for 24-27 minutes until the edges are lightly brown and the center is a very pale golden color. A skewer, inserted into the center, should come out clean.