Blondies!

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1/2 cup of melted butter.
- 1 packed cup of brown sugar.
- 1 egg.
- 1 teaspoon of vanilla extract.
- 1 cup of flour. (I used all purpose!)
- A pinch of salt.
- 1/2 teaspoon of baking powder.
- 1/8 teaspoon of baking soda.
- Chocolate chips by theirselves, or you can add nuts, or you can put butterscotch chips/peanutbutter, whatever! ;)

Instructions

Blondie! The cousin of the brownie. Although I'm a diehard chocoholic, (and I don't like sweets unless it's chocolates, lolz) but these are RAD. It reminds me of a chocolate chip cookie, I guess. It has the chewy texture of the brownie... and pretty much is, so I'm told, but without the cocoa and hello, BROWN SUGAR!

This recipe is for a 9x9 pan, you could use smaller.

1. Preheat your oven to 350 F.

2. Butter your pan, and put some flour on it too. Lightly, though. (Grease it, whatever.)

3. Put the melted butter and the brown sugar in your mixing bowl, and cream it.
4. Add the egg in, and cream it again till it's mixed in, then add vanilla.
5. Add all the dry ingredients and mix, fold as it gets more dough-y. (But not too dough-y!)
6. When it's properly folded in and ready, add the chocolate chips/nuts/whatever and fold in again.

7. When that's done, pour it into your pan and distribute evenly. Pop it in the oven after.
8. Bake for about 30 minutes, or until you put a fork/toothpick in and it's ready. It'll be a nice golden colour on the top.
9. Let it cool on the wire rack and cut it in pieces as it's cooling.

10. Eat with a glass of milk and enjoy. Don't blame me for the calories bahahaha.