



Whole Grain Chewy Blondies

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 stick unsalted 50/50 Smart Balance / butter (or just unsalted butter), melty
- 1 cup brown sugar
- 1/4 c egg beaters or similar (or 1 egg)
- 1 Tsp. vanilla
- 3/4 cup chocolate chips (pref Ghirardelli 60%)
- 1/2 Tsp coarse sea salt (or more to taste!)
- 1/2 cup sifted white whole wheat flour

Instructions

Once again we try to "healthify" these blondies by using the 50/50 smart balance butter, egg beaters and whole wheat flour.

1. Mix melty butter and sugar
2. Mix in egg
3. Add vanilla
4. add flour* and salt
5. Mix in chips
6. Pour into greased 8x8 baking pan
7. Cook at 350 for 20-25 minutes or until knife in middle comes out clean.

*Note: We lowballed the flour to get super-chewy blondies, but you could add 2 tbsp to get a bit more of a cakey flavor, if desired. If you want to use regular white flour, we

suggest using 3/4 cup to 1 cup.