

Gingerbread Blondies

Servings: 12 – 16



Ingredients:

- 1 cup unsalted butter, plus additional for preparing the pan
- 1 ½ cups packed dark brown sugar
- 2 T. molasses
- 1 T. finely grated fresh ginger
- 2 large eggs
- 2 T. vanilla extract
- 2 cups all-purpose flour
- 2 tsp. baking powder
- 2 tsp. ground ginger; 1 tsp. ground cinnamon; ¾ tsp. salt; ¼ tsp. ground allspice; ¼ tsp. ground pepper
- Pinch of ground cloves
- ¾ cup chopped toasted walnuts or pecans (optional)
- 2 oz. white or dark chocolate, melted, for decorating (optional)

Directions: Heat oven to 350 degrees and grease a 9x9 pan and line w/parchment paper

1. In a saucepan, heat butter over medium heat until melted and flecked with darker brown bits, 5-7 minutes.
2. Pour brown butter into a large bowl and add brown sugar, molasses and grated ginger. Whisk until combined and let cool for a few minutes.
3. Add eggs and vanilla extract, and whisk until smooth and glossy.
4. Add next 8 ingredients and whisk well to combine. Stir in nuts, if using.
5. Pour batter into prepared pan. Bake until edges are firm but center is still slightly damp, 18-25 minutes (add 5-10 minutes if using a ceramic pan). Do not overbake.
6. Transfer pan to a wire rack to cool.
7. Once gingerbread is cool, use a fork or spoon to decorate the top with chocolate.
8. Let the chocolate cool at least two hours before cutting gingerbread into squares.