

Blondie Brownie

Makes: 1, 9x13 pan

Ingredients & Instructions:

Unsalted Butter: ½ cup

Light Brown Sugar: ½ cup

Sugar: ½ cup

Step 1: Cream butter, brown sugar, and granulated sugar with mixer for 3 minutes, until light and fluffy.

Vanilla: 1.25 teaspoon

Liquid Eggs: ½ cup

Step 2: With mixer on low, add eggs and vanilla to butter mixture and blend well.

Bread Flour: 1 cup

Pastry Flour: 1 cup

Baking soda: 1 teaspoon

Salt: 1 teaspoon

Step 3: Scale bread and pastry flour, baking powder, baking soda and salt, and blend together with mixer on low. Add dry mixture to liquid. Mix slowly in 3 parts mixing until well incorporated.

Semi Sweet Chocolate Chips: 4.5oz

White Cookie Chips: 4oz

Butterscotch Chips: 4oz

Step 4: Chop the white chocolate chunks until they are about the size of a small chip. Add all three chips to the dough and mix until well incorporated.

Step 5: Add mixture to greased pan.

Step 6: Bake 25-30 minutes in 350°F oven.