



Main Street

Best-Ever Blondies

Ingredients:

- 6 tablespoons butter
- 1 cup firmly packed brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup chocolate or peanut butter chips



Directions:

1. Preheat oven to 350 degrees.
2. In a large bowl, combine melted butter and brown sugar, stirring until dissolved. Add eggs and vanilla, and beat until creamy.
3. In medium bowl, combine flour, baking powder, and salt. Add to the butter mixture.
Spread the batter evenly in a well-buttered 9-inch square pan. Sprinkle chips over the top.
4. Bake at 350°F for 25 to 30 minutes, or until center is set. Let cool before cutting.

(Note: Remember to ask for an adult's permission and supervision when using the oven.)

Makes 16 squares.

Taken from www.cooksrecipes.com/bar/blondies_recipe.html



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