





easy chunky & chewy blondies

What do these two brunettes do when they want to have fun like blondes? Whip up a batch of these incredible blondies, chewy golden bars teeming with chocolate chunks.

MAKES: 20-24 BARS





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ingredients

- 2 cups flour
- 1/2 tsp kosher salt
- 1/4 tsp baking soda
- 2 cups packed brown sugar
- 3/4 cup butter, softened
- 2 large eggs
- 2 tsp vanilla extract
- 2 1/2 cups semisweet or milk chocolate chunks

directions

- 1. Preheat oven to 350°F. Coat a 13x9-inch baking pan with non- stick cooking spray. Dust with a few pinches of flour, shaking out excess.
- 2. In a small bowl, stir together flour, salt and baking soda.
- 3. In an electric mixer, cream together brown sugar and butter until light and fluffy. Beat in eggs and vanilla, adding eggs one at a time until combined. Add flour mixture and chocolate chunks to the mixer, mixing on low speed just until the flour disappears.
- 4. Spread the batter evenly in the prepared pan. Bake 25 minutes or until lightly browned. Cool for 20 minutes before removing from pan.

