



# churro blondies recipe

They say blondes have more fun and you won't believe how much fun you'll have eating these Churro Blondies, packed with all the flavor of our fave desserts without the frying.

MAKES: 20-24 BLONDIES



julie albert & lisa gnat

## ingredients

- ¼ cup butter, melted
- 1¼ cups brown sugar
- ½ cup sugar
- 2 eggs
- 2 tsp vanilla extract
- 2 cups flour
- 1 tsp ground cinnamon
- ½ tsp kosher salt
- ¼ tsp baking soda

### Topping

- 2 tbsp sugar
- ½ tsp ground cinnamon

### Drizzle options

- White chocolate chips, melted
- Dulce de Leche
- Cinnamon Drizzle

## directions

1. Preheat oven to 350°F. Coat a 13x9-inch baking pan with non-stick cooking spray. Line the bottom with parchment paper.
2. In a large bowl, whisk butter, brown sugar and sugar until well combined. Whisk in eggs and vanilla. Stir in flour, cinnamon, salt and baking soda just until flour disappears. Spread batter evenly in prepared pan.
3. For the topping, in a small bowl stir sugar and cinnamon together. Sprinkle over batter and bake 22 minutes. Cool before cutting and drizzling.

