

HAZELNUT BROWN BUTTER BLONDIES

SERVES: 16 squares

INGREDIENTS

- 1 cup unsalted butter
- 2 cups all-purpose flour
- 1/2 cup ground hazelnuts
- 1 ½ cups brown sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 1/2 teaspoon salt
- 1/2 cup whole hazelnuts, roughly chopped
- 1/2 cup white chocolate chips

METHOD

1. Preheat the oven to 350°F and line a 9x9-inch baking pan with parchment paper.
2. In a light-colored saucepan, melt butter over medium heat. Continue cooking butter, stirring constantly, until it turns golden brown and develops a nutty aroma, about 5-7 minutes.
3. Remove brown butter from heat and let cool for 10 minutes.
4. In a large mixing bowl, whisk together brown sugar and cooled brown butter until well combined. Add eggs one at a time, beating well after each addition. Stir in vanilla extract.
5. In a separate bowl, whisk together flour, ground hazelnuts, and salt.
6. Gradually fold dry ingredients into wet ingredients. Fold in chopped whole hazelnuts and white chocolate chips.
7. Pour batter into prepared baking pan, spreading evenly.
8. Bake for 25-30 minutes, until edges are golden, and a toothpick comes out with a few moist crumbs.
9. Allow to cool completely in the pan before cutting into squares.