



Recipe

White Chocolate Blondies



Ingredients:

220g unsalted butter, melted

2 cups brown sugar, packed

2 large eggs

2 cups plain (or GF) flour

1 teaspoon vanilla extract

½ teaspoon baking powder

½ teaspoon salt

½ cup NS White Chocolate Sauce

Method:

Beat butter and brown sugar together. Add eggs one at a time, beat well. Stir in vanilla extract. Mix dry ingredients together, then fold into the batter until combined

Add NS White Chocolate Sauce, mix. Add milk or white choc chips.

Put into a greased baking dish, bake in a preheated 175C oven for 25-30 mins. Cool before slicing and serving.