



Blondie Bites

Recipe by Lisa Clark

Serves: 16

Cooking: 40min

Difficulty: Easy

Ingredients :

130g Cake flour 1 egg Pinch of salt 7.5ml vanilla essence 250ml Selati Muscovado sugar 110g butter, melted and cooled Variations: 125ml chopped toasted nuts 125ml chocolate chips 125ml mashed banana 60ml bourbon or brandy and 2.5ml sea salt (add 15ml flour) 125ml dried fruit, like cherries

Methods :

Preheat the oven to 180C. Line a 20cm square cake tin with greased aluminium foil. Sift together the flour and salt. In a separate bowl, whisk the egg, vanilla essence and sugar until pale and thick. Pour the butter over the beaten eggs and gently fold together with a spatula. Sift the dry ingredients over the egg mixture and gently fold them in. Add in any of the variations and do not overmix. Pour the mixture into the prepared tin and bake for 20-25 minutes until the blondie is just set in the middle. Cool the blondie in the tin and lift it out using the foil. Cut the blondie into bite sized squares.