

Yummy Blondie Recipe

You will love this Yummy Blondie Recipe! This delicious treat is filled with white chocolate chips, pecans and toffee pieces. Everyone will enjoy the sweet, rich, buttery taste.

Prep time: 10 minutes

Cook time: 25 minutes

Total time: 45 minutes

24 servings

Ingredients

- 1 cup butter, melted
- 2 cups packed light brown sugar
- 2 eggs, lightly beaten
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 1 cup chopped pecans
- 1 cup white chocolate chips
- ¾ cup toffee pieces

Instructions

1. Preheat the oven to 375°F. Line a 9x13" pan with foil or parchment paper. Spray with nonstick cooking spray.
2. In a large bowl, mix the butter and brown sugar until combined. Add in the eggs and vanilla and stir to mix. Add the flour, baking powder and salt and mix just until combined. Fold in the pecans, white chocolate chips and toffee pieces.
3. Spread the dough into the prepared pan. Bake until the center is just set, about 35 minutes. Cool completely in the pan, then lift out by the paper and cut into squares.

