

SIDE DISH

Blondie With Dark Roots

6 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
70 min	30 min	40 min	9	\$0.61	357 kcal



Blondie With Dark Roots requires approximately 1 hour and 10 minutes from start to finish. This recipe serves 9. This side dish has 450 calories, 5g of protein, and 19g of fat per serving. For 61 cents per serving, this recipe covers 7% of your daily requirements of vitamins and minerals.

Ingredients

☐ ½ teaspoon baking powder	☐ ½ teaspoon baking soda
☐ 3 ounces cream cheese, at room temperature	☐ ½ cup dark chocolate chips or chunks
☐ 1 large egg	☐ 1 cup all-purpose flour
☐ ½ cup chopped hazelnuts	☐ 1 cup packed light brown sugar
☐ ¼ teaspoon salt	☐ ¼ cup sweetened shredded coconut
☐ 1/3 cup unsalted butter, at room temperature	☐ 1 tablespoon vanilla extract

EQUIPMENT Bowl, Oven, Whisk, Blender, Baking pan, Toothpicks, Wooden spoon, Glass baking pan

Method

- 1 Watch how to make this recipe.
- 2 Preheat the oven to 350 degrees F. Mist an 8-inch-square glass baking dish with nonstick cooking spray.
- 3 Whisk the flour, baking powder, baking soda and salt in a small bowl.
- 4 Beat the butter and cream cheese in a large bowl with a mixer at medium speed until fluffy.
- 5 Add the brown sugar and beat 3 to 4 more minutes. Beat in the vanilla and egg.
- 6 Add the flour mixture and mix on low speed until just combined. Fold in the chocolate chips, hazelnuts and coconut with a wooden spoon.
- 7 Spread the batter in the prepared baking dish and bake until a toothpick inserted into the center comes out clean, 35 to 40 minutes.
- 8 Let cool 20 minutes in the dish before slicing.
- 9 Photograph by Andrew Mccaul

Nutrition per serving

	357 KCAL	5 g PROTEIN	19 g FAT	43 g CARBS
Saturated Fat				10.4 g · 65% of daily needs
Fibre				1.5 g · 6% of daily needs
Sugar				29.1 g · 32% of daily needs
Sodium				212 mg · 9% of daily needs
Cholesterol				48.4 mg · 16% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/blondie-with-dark-roots-148396