



Brown Butter Blondies with Macaroon Topping

READY IN



130 min.

SERVINGS



32

CALORIES



130 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 0.3 cup brown sugar packed
- 0.8 cup butter (do not use margarine)
- 1 pouch chocolate chip cookie mix
- 2 oz cream cheese softened
- 0.8 cup chocolate chips dark
- 1 egg whites slightly beaten
- 2 eggs
- 0.3 cup granulated sugar
- 7 oz coconut shredded sweetened packed ()

- 0.8 cup coconut shredded unsweetened finely
- 1 teaspoon vanilla
- 3 teaspoons water

Equipment

- bowl
- frying pan
- sauce pan
- oven
- hand mixer
- toothpicks
- aluminum foil
- microwave

Directions

- Heat oven to 350F. Line bottom and sides of 9-inch square pan with foil, leaving edges of foil hanging over 2 sides of pan for easy removal later.
- In 1-quart saucepan, melt butter over medium heat. Cook 8 to 11 minutes or until butter is light golden brown, stirring constantly.
- Remove from heat; cool completely, about 30 minutes.
- In large bowl, stir together cookie mix, brown sugar, vanilla, 2 eggs and cooled brown butter.
- Spread in pan.
- Bake 25 to 30 minutes or until toothpick inserted 1 inch in center of pan comes out almost clean. Immediately sprinkle with chocolate chips; let stand 5 minutes.
- Spread evenly over bars.
- Meanwhile, in small microwavable bowl, mix granulated sugar and water. Microwave uncovered on High 30 to 60 seconds or until sugar is dissolved.
- In large bowl, place sweetened coconut and unsweetened coconut.
- Pour sugar mixture over coconut; beat with electric mixer on low speed until well mixed.

- Add cream cheese and egg white; beat on low speed until blended. Spoon and gently press macaroon mixture onto partially baked blondie layer.
- Bake 20 to 25 minutes or until light golden brown. Cool completely before cutting, about 1 hour 30 minutes.
- Cut into 8 rows by 4 rows. Store at room temperature, lightly covered, up to 1 week.

Nutrition Facts

  
 **PROTEIN 3.85%**  **FAT 68.23%**  **CARBS 27.92%**

Properties

Glycemic Index:4.55, Glycemic Load:1.13, Inflammation Score:-2, Nutrition Score:2.1265217389749%

Nutrients (% of daily need)

Calories: 130.18kcal (6.51%), Fat: 10.1g (15.54%), Saturated Fat: 5.76g (35.98%), Carbohydrates: 9.3g (3.1%), Net Carbohydrates: 8.5g (3.09%), Sugar: 7.61g (8.46%), Cholesterol: 12.06mg (4.02%), Sodium: 83.41mg (3.63%), Alcohol: 0.04g (100%), Alcohol %: 0.2% (100%), Protein: 1.28g (2.56%), Manganese: 0.22mg (11.09%), Vitamin A: 229.38IU (4.59%), Selenium: 2.87µg (4.1%), Fiber: 0.8g (3.18%), Phosphorus: 25.24mg (2.52%), Copper: 0.05mg (2.4%), Zinc: 0.35mg (2.34%), Calcium: 20.67mg (2.07%), Vitamin E: 0.31mg (2.06%), Potassium: 71.89mg (2.05%), Vitamin B2: 0.03mg (2.01%), Magnesium: 7.52mg (1.88%), Vitamin B6: 0.04mg (1.79%), Iron: 0.31mg (1.72%), Vitamin B5: 0.15mg (1.55%)