



Brown-Butter Toffee Blondies

 Vegetarian

READY IN



80 min.

SERVINGS



18

CALORIES



370 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1.5 teaspoon double-acting baking powder
- ☐ 6 ounce chocolate covered toffee bars chopped (such as Heath)
- ☐ 3 large eggs
- ☐ 1.3 cup flour all-purpose plus more for pans)
- ☐ 0.5 cup granulated sugar
- ☐ 1.5 teaspoon kosher salt
- ☐ 2 cup light-brown sugar packed
- ☐ 1.3 cup butter unsalted plus more for pans)

- ☐ 2 teaspoon vanilla extract pure
- ☐ 4 ounce walnuts chopped

Equipment

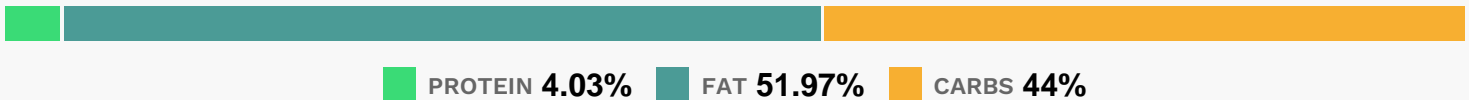
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ blender
- ☐ baking pan
- ☐ hand mixer
- ☐ spatula

Directions

- ☐ Set the oven rack in the center position. Preheat oven to 350 degrees. Butter one 9×13-inch or two 8-inch square baking pans. Line bottom(s) with parchment paper, leaving an overhang on two sides; butter and flour paper, tapping out excess.
- ☐ Place the butter into a medium saucepan set over medium heat, As it begins to melt, start swirling the pan frequently and watching the butter carefully. You will notice the butter will crackle, pop and get foamy, and then the milk solids will begin to brown. Once that starts, remove skillet from heat. Smell the butter; it should have a nutty aroma, and be caramel in color. Meanwhile, whisk together flour, baking powder, and salt. Set aside. In the bowl of an electric mixer, combine the cooled brown-butter and both sugars; stir until combined. Attach bowl to mixer; add eggs. Using the paddle attachment, beat on medium-high speed until light and fluffy, about 3 minutes.
- ☐ Add vanilla, and beat to combine.
- ☐ Add the flour mixture in three additions, mixing lightly between each addition, followed by all the walnuts and chopped toffee bars.

- ☐ Mix until just combined, then scrape into prepared pan(s); use a rubber spatula to smooth the batter out evenly.
- ☐ Bake in the preheated oven until a cake tester inserted in the center comes out clean, 35 to 40 minutes (do not over bake).
- ☐ Transfer to a wire rack to cool completely before lifting the blondies out with the overhanging parchment. Peel off parchment paper; cut blondies into 18 squares.
- ☐ Serve warm or at room temperature.

Nutrition Facts



Properties

Glycemic Index:15.56, Glycemic Load:9.6, Inflammation Score:-4, Nutrition Score:6.4865217924766%

Flavonoids

Cyanidin: 0.17mg, Cyanidin: 0.17mg, Cyanidin: 0.17mg, Cyanidin: 0.17mg

Nutrients (% of daily need)

Calories: 369.99kcal (18.5%), Fat: 21.82g (33.57%), Saturated Fat: 11.07g (69.2%), Carbohydrates: 41.56g (13.85%), Net Carbohydrates: 39.87g (14.5%), Sugar: 31.81g (35.34%), Cholesterol: 65.18mg (21.73%), Sodium: 251.82mg (10.95%), Alcohol: 0.15g (100%), Alcohol %: 0.24% (100%), Caffeine: 7.56mg (2.52%), Protein: 3.8g (7.61%), Manganese: 0.48mg (23.94%), Copper: 0.3mg (15.02%), Iron: 2.07mg (11.53%), Selenium: 6.94µg (9.91%), Magnesium: 37.07mg (9.27%), Phosphorus: 88.87mg (8.89%), Vitamin A: 443.89IU (8.88%), Fiber: 1.69g (6.75%), Folate: 26.69µg (6.67%), Vitamin B1: 0.1mg (6.47%), Calcium: 62.92mg (6.29%), Vitamin B2: 0.1mg (6.15%), Zinc: 0.7mg (4.66%), Potassium: 153.31mg (4.38%), Vitamin E: 0.56mg (3.72%), Vitamin B3: 0.72mg (3.62%), Vitamin B6: 0.07mg (3.3%), Vitamin B5: 0.29mg (2.91%), Vitamin D: 0.4µg (2.69%), Vitamin B12: 0.13µg (2.12%), Vitamin K: 2.01µg (1.92%)