



## Chocolate Chip Blondies

READY IN



75 min.

SERVINGS



1

CALORIES



5410 kcal

SIDE DISH

### Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.8 cup brown sugar
- ☐ 0.8 cup butter at room temperature
- ☐ 0.8 cup butterscotch chips
- ☐ 0.8 cup chocolate chips
- ☐ 3 large eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 0.8 cup granulated sugar
- ☐ 1 teaspoon salt

- ☐ 1.5 teaspoons vanilla
- ☐ 3 oz walnut pieces chopped

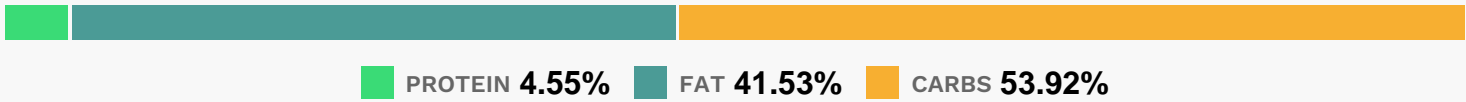
## Equipment

- ☐ bowl
- ☐ oven
- ☐ baking pan
- ☐ hand mixer
- ☐ skewers

## Directions

- ☐ In a bowl, with an electric mixer on medium speed, beat butter, granulated sugar, and brown sugar until smooth.
- ☐ Add vanilla and eggs and beat until well blended.
- ☐ Stir in flour, salt, and baking soda until well combined. Stir in butterscotch chips, chocolate chips, and walnuts.
- ☐ Spread batter evenly in a buttered 9- by 13-inch baking pan.
- ☐ Bake in a 350 oven until a wooden skewer inserted in center comes out with moist crumbs attached, about 30 minutes.
- ☐ Let cool on a rack for 15 minutes, then cut into 24 bars.

## Nutrition Facts



## Properties

Glycemic Index:215.09, Glycemic Load:261.23, Inflammation Score:-10, Nutrition Score:62.128261021946%

## Flavonoids

Cyanidin: 2.3mg, Cyanidin: 2.3mg, Cyanidin: 2.3mg, Cyanidin: 2.3mg

## Nutrients (% of daily need)

Calories: 5410.47kcal (270.52%), Fat: 253.81g (390.47%), Saturated Fat: 124.59g (778.69%), Carbohydrates: 741.53g (247.18%), Net Carbohydrates: 728.24g (264.81%), Sugar: 493.92g (548.8%), Cholesterol: 935.51mg (311.84%), Sodium: 5281.68mg (229.64%), Alcohol: 2.06g (100%), Alcohol %: 0.2% (100%), Protein: 62.57g (125.13%), Manganese: 5mg (249.82%), Selenium: 150.92µg (215.6%), Vitamin B1: 2.58mg (172.15%), Folate: 675.29µg (168.82%), Vitamin B2: 2.31mg (136.17%), Iron: 19.47mg (108.17%), Vitamin A: 5209.06IU (104.18%), Copper: 1.96mg (98.04%), Phosphorus: 944.11mg (94.41%), Vitamin B3: 17.95mg (89.76%), Magnesium: 233.29mg (58.32%), Fiber: 13.29g (53.17%), Calcium: 492.48mg (49.25%), Zinc: 6.88mg (45.85%), Vitamin B6: 0.91mg (45.49%), Vitamin B5: 4.43mg (44.28%), Potassium: 1545.21mg (44.15%), Vitamin E: 6.4mg (42.69%), Vitamin B12: 1.62µg (27.07%), Vitamin D: 3µg (20%), Vitamin K: 15.89µg (15.13%), Vitamin C: 1.11mg (1.34%)