



## Gina's Toffee Blondies

READY IN



50 min.

SERVINGS



10

CALORIES



563 kcal

SIDE DISH

### Ingredients

- 1 cup firmly brown sugar dark packed
- 1 cup chocolate covered toffee chopped
- 0.5 cup creamy peanut butter
- 3 large eggs
- 1.5 cups flour all-purpose
- 1 cup granulated sugar
- 2 teaspoons salt
- 2 sticks butter unsalted softened
- 2 teaspoons vanilla extract

- 1 tablespoon milk whole

## Equipment

- bowl
- frying pan
- baking paper
- oven
- whisk
- wire rack
- blender
- toothpicks
- cookie cutter
- spatula

## Directions

- Watch how to make this recipe.
- Preheat the oven to 350 degrees F.
- Line a 13- by 9-inch glass pan with parchment paper, leaving a 2-inch overhang and spray with nonstick spray.
- Whisk flour and salt together in a small bowl and set aside.
- In a large bowl, using a hand held mixer, cream butter and both sugars together until light and fluffy. Slowly add eggs, 1 at a time until thoroughly combined.
- Add milk, vanilla extract, and peanut butter and continue to mix. Incorporate dry mixture into wet mixture in 3 separate additions. Using a spatula, fold in chocolate covered toffee bits.
- Pour batter into prepared pan.
- Bake in the center rack of the oven for 30 minutes.
- Remove when toothpick inserted in the center comes out clean.
- Transfer to a wire rack and allow to cool completely. When cool use cookie cutters to create fun shapes.

## Nutrition Facts

■ PROTEIN 5.34% ■ FAT 45.49% ■ CARBS 49.17%

## Properties

Glycemic Index:19.71, Glycemic Load:24.66, Inflammation Score:-5, Nutrition Score:9.0439130343173%

## Nutrients (% of daily need)

Calories: 562.76kcal (28.14%), Fat: 29.31g (45.09%), Saturated Fat: 15.29g (95.58%), Carbohydrates: 71.29g (23.76%), Net Carbohydrates: 69.61g (25.31%), Sugar: 54.14g (60.16%), Cholesterol: 105.11mg (35.04%), Sodium: 558.08mg (24.26%), Alcohol: 0.28g (100%), Alcohol %: 0.26% (100%), Protein: 7.74g (15.47%), Manganese: 0.4mg (20.23%), Selenium: 12.6µg (18%), Vitamin B3: 2.94mg (14.72%), Folate: 54.79µg (13.7%), Vitamin B2: 0.23mg (13.48%), Vitamin A: 664.58IU (13.29%), Vitamin E: 1.92mg (12.81%), Phosphorus: 127.29mg (12.73%), Vitamin B1: 0.19mg (12.54%), Iron: 1.84mg (10.22%), Magnesium: 38.55mg (9.64%), Copper: 0.18mg (8.77%), Potassium: 244.65mg (6.99%), Fiber: 1.68g (6.73%), Zinc: 0.91mg (6.1%), Calcium: 59.12mg (5.91%), Vitamin B6: 0.12mg (5.76%), Vitamin B5: 0.56mg (5.56%), Vitamin D: 0.66µg (4.37%), Vitamin B12: 0.25µg (4.11%), Vitamin K: 2.43µg (2.31%)