



Goat Cheese & Chocolate Chunk Blondies

READY IN



60 min.

SERVINGS



18

CALORIES



315 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1.5 cup bittersweet chocolate chunks
- ☐ 1 egg yolk
- ☐ 2 eggs
- ☐ 2 cup flour all-purpose
- ☐ 8 ounce young goat cheese fresh
- ☐ 1 cup granulated sugar
- ☐ 0.5 teaspoon kosher salt
- ☐ 1 cup brown sugar light packed

- ☐ 8 tablespoon butter unsalted cold for the baking dish plus a bit more
- ☐ 1 tablespoon vanilla

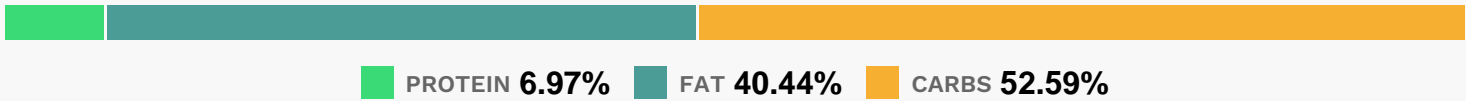
Equipment

- ☐ bowl
- ☐ oven
- ☐ knife
- ☐ baking pan
- ☐ stand mixer

Directions

- ☐ Preheat oven to 350 degrees F. Butter the bottom and sides of a 9×13 inch baking dish. Set aside.In the bowl of a stand mixer fitted with a paddle attachment cream the chilled goat cheese, chilled butter and both sugars on medium–high speed for 6 minutes. Starting with cold ingredients builds structure and allows you to beat in a lot of air. So run the machine the full 6 minutes.In the meantime mix the flour, baking powder and salt together in a bowl.Once the butter and cheese are fully creamed they will be light in color with a slightly broken appearance. This is good, the air I mentioned has transformed the sugars. At this point lower the speed and beat in eggs, egg yolk and vanilla until just combined. Turn the machine off and scrape the sides of the bowl.Fold in the flour mixture in three divisions. Followed by the chocolate chunks.
- ☐ Spread the thick batter into an even layer across the prepared dish.
- ☐ Bake about 30 to 35 minutes, until a knife inserted in the center comes out clean.Cool on rack, then cut into 18 squares. May be store covered up to 4 days.

Nutrition Facts



Properties

Glycemic Index:13.17, Glycemic Load:15.48, Inflammation Score:-4, Nutrition Score:6.3004347345103%

Nutrients (% of daily need)

Calories: 314.5kcal (15.73%), Fat: 14.19g (21.83%), Saturated Fat: 8.52g (53.22%), Carbohydrates: 41.53g (13.84%), Net Carbohydrates: 39.99g (14.54%), Sugar: 28.57g (31.74%), Cholesterol: 49.04mg (16.35%), Sodium: 147.96mg (6.43%), Alcohol: 0.25g (100%), Alcohol %: 0.41% (100%), Caffeine: 12.54mg (4.18%), Protein: 5.5g (11.01%), Manganese: 0.31mg (15.64%), Copper: 0.31mg (15.33%), Selenium: 8.62µg (12.32%), Iron: 2.04mg (11.32%), Phosphorus: 105.65mg (10.56%), Vitamin B2: 0.16mg (9.19%), Vitamin B1: 0.13mg (8.44%), Magnesium: 32.75mg (8.19%), Folate: 31µg (7.75%), Vitamin A: 333.76IU (6.68%), Fiber: 1.54g (6.17%), Calcium: 57.72mg (5.77%), Vitamin B3: 1.02mg (5.1%), Zinc: 0.7mg (4.65%), Potassium: 127.76mg (3.65%), Vitamin B5: 0.32mg (3.18%), Vitamin B6: 0.06mg (2.99%), Vitamin E: 0.34mg (2.26%), Vitamin B12: 0.12µg (2.06%), Vitamin D: 0.3µg (1.97%), Vitamin K: 1.78µg (1.69%)