



Peanut Brittle Blondies

 Vegetarian

READY IN



45 min.

SERVINGS



24

CALORIES



252 kcal

DESSERT

Ingredients

- ☐ 2.5 teaspoons double-acting baking powder
- ☐ 1.5 cups firmly brown sugar light packed
- ☐ 0.8 cup butter
- ☐ 2 large eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 14 ounces coarsely peanut brittle crushed
- ☐ 0.5 teaspoon salt
- ☐ 2 teaspoons vanilla extract

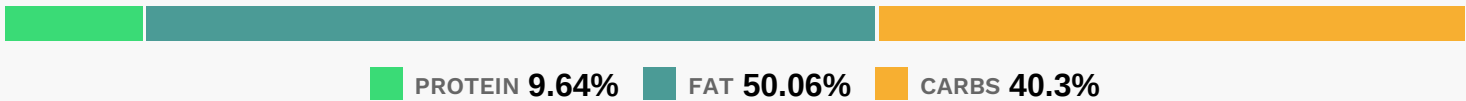
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ baking pan

Directions

- ☐ Combine brown sugar and butter in a saucepan over medium heat; cook until butter is melted.
- ☐ Remove from heat. Cool slightly; add eggs, 1 at a time, beating until blended after each addition.
- ☐ Combine flour, baking powder, and salt in a bowl; stir into brown sugar mixture. Stir in peanut brittle and vanilla. Press dough into a greased and floured 13" x 9" baking dish.
- ☐ Bake at 350 for 25 minutes or until golden. Cool in pan on a wire rack.
- ☐ Cut into bars.

Nutrition Facts



Properties

Glycemic Index:9.64, Glycemic Load:7.45, Inflammation Score:-4, Nutrition Score:7.1473912933598%

Nutrients (% of daily need)

Calories: 251.91kcal (12.6%), Fat: 14.48g (22.28%), Saturated Fat: 5.06g (31.63%), Carbohydrates: 26.23g (8.74%), Net Carbohydrates: 24.31g (8.84%), Sugar: 13.43g (14.93%), Cholesterol: 30.75mg (10.25%), Sodium: 151.92mg (6.61%), Alcohol: 0.11g (100%), Alcohol %: 0.26% (100%), Protein: 6.27g (12.54%), Manganese: 0.54mg (26.81%), Vitamin B3: 3.42mg (17.12%), Folate: 65.83µg (16.46%), Vitamin B1: 0.22mg (14.39%), Selenium: 7.12µg (10.17%), Phosphorus: 97.88mg (9.79%), Magnesium: 35.99mg (9%), Copper: 0.18mg (8.87%), Iron: 1.47mg (8.16%), Fiber: 1.92g (7.69%), Vitamin B2: 0.11mg (6.38%), Calcium: 59.48mg (5.95%), Potassium: 163.3mg (4.67%), Vitamin B5:

0.44mg (4.4%), Vitamin A: 199.77IU (4%), Vitamin B6: 0.08mg (3.81%), Zinc: 0.51mg (3.38%), Vitamin E: 0.22mg (1.44%)