



White Chocolate Blondie Brownies

READY IN



55 min.

SERVINGS



15

CALORIES



385 kcal

DESSERT

Ingredients

- ☐ 1 cup butter
- ☐ 4 eggs
- ☐ 2 cups flour all-purpose
- ☐ 1 teaspoon salt
- ☐ 1 teaspoon vanilla extract
- ☐ 3 ounce chocolate white chopped
- ☐ 1 cup chocolate chips white
- ☐ 2 cups sugar white

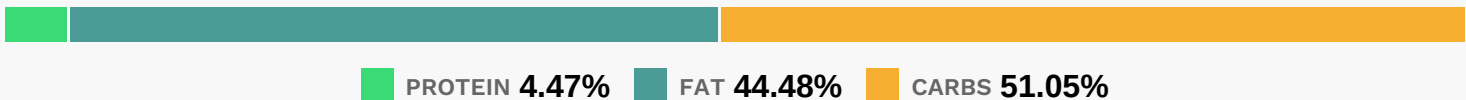
Equipment

- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ mixing bowl
- ☐ baking pan
- ☐ toothpicks

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking pan.
- ☐ Melt the butter and white chocolate together over low heat in a saucepan.
- ☐ Remove from heat, and let cool slightly. Meanwhile beat eggs with sugar and vanilla extract in a mixing bowl; mix in the butter mixture, and stir in the flour and salt until thoroughly combined. Scoop the batter into the prepared baking pan; sprinkle with white chocolate chips.
- ☐ Bake in the preheated oven until a toothpick inserted into the center of the pan comes out clean, 30 to 35 minutes. Allow to cool in pan for about 10 minutes before cutting into bars.

Nutrition Facts



Properties

Glycemic Index:22.34, Glycemic Load:35.12, Inflammation Score:-3, Nutrition Score:4.9539130194032%

Nutrients (% of daily need)

Calories: 384.63kcal (19.23%), Fat: 19.31g (29.71%), Saturated Fat: 11.6g (72.5%), Carbohydrates: 49.87g (16.62%), Net Carbohydrates: 49.38g (17.96%), Sugar: 37.17g (41.3%), Cholesterol: 79.9mg (26.63%), Sodium: 285.53mg (12.41%), Alcohol: 0.09g (100%), Alcohol %: 0.13% (100%), Protein: 4.37g (8.73%), Selenium: 10.36µg (14.8%), Vitamin B2: 0.2mg (11.54%), Vitamin B1: 0.15mg (9.83%), Folate: 37.71µg (9.43%), Vitamin A: 446.84IU (8.94%), Phosphorus: 75.98mg (7.6%), Manganese: 0.12mg (6.02%), Iron: 1.04mg (5.77%), Vitamin B3: 1.13mg (5.66%), Calcium: 48.26mg (4.83%), Vitamin E: 0.65mg (4.36%), Vitamin B12: 0.23µg (3.82%), Vitamin B5: 0.38mg (3.77%), Zinc: 0.42mg (2.77%), Vitamin K: 2.75µg (2.62%), Potassium: 89.15mg (2.55%), Copper: 0.05mg (2.26%), Fiber: 0.49g (1.94%),

Magnesium: 7.53mg (1.88%), Vitamin B6: 0.04mg (1.88%), Vitamin D: 0.23µg (1.56%)