



White Chocolate Blondies

READY IN



45 min.

SERVINGS



10

CALORIES



407 kcal

SIDE DISH

Ingredients

- 0.5 cup butter softened
- 2 eggs
- 1.3 cups flour all-purpose
- 0.8 teaspoon salt
- 1 cup semi chocolate chips
- 1 tablespoon vanilla extract
- 8 ounces chocolate white chopped
- 0.3 cup sugar white

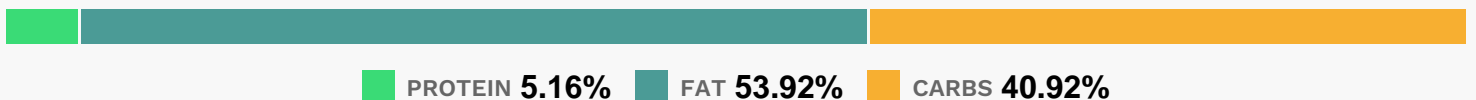
Equipment

- bowl
- frying pan
- oven
- wire rack
- blender
- double boiler
- baking pan
- hand mixer
- toothpicks
- wooden spoon
- spatula

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease a 9x9 inch baking pan. Melt white chocolate and butter in the top of a double boiler, over barely simmering water. Stir occasionally until smooth. Set aside to cool.
- In a large bowl, using an electric mixer, beat eggs until foamy. With the mixer still running, gradually add the sugar and vanilla.
- Drizzle in the melted white chocolate mixture.
- Combine the flour and salt; fold into the white chocolate mixture using a rubber spatula or wooden spoon. Fold in chocolate chips.
- Spread the batter evenly into the prepared pan.
- Bake for 25 minutes in the preheated oven, or until a toothpick inserted in the middle comes out clean. Cool pan on a wire rack before cutting into bars.

Nutrition Facts



Properties

Glycemic Index:26.51, Glycemic Load:22.65, Inflammation Score:-4, Nutrition Score:7.3739130918099%

Nutrients (% of daily need)

Calories: 406.71kcal (20.34%), Fat: 24.39g (37.53%), Saturated Fat: 14.5g (90.62%), Carbohydrates: 41.66g (13.89%), Net Carbohydrates: 39.75g (14.46%), Sugar: 26.89g (29.88%), Cholesterol: 62.98mg (20.99%), Sodium: 282.6mg (12.29%), Alcohol: 0.45g (100%), Alcohol %: 0.67% (100%), Caffeine: 15.48mg (5.16%), Protein: 5.25g (10.51%), Manganese: 0.35mg (17.65%), Selenium: 10.69µg (15.26%), Copper: 0.27mg (13.43%), Phosphorus: 123.82mg (12.38%), Vitamin B2: 0.2mg (11.56%), Iron: 2.08mg (11.55%), Magnesium: 39.28mg (9.82%), Vitamin B1: 0.15mg (9.8%), Folate: 34.66µg (8.66%), Fiber: 1.91g (7.63%), Vitamin A: 346.96IU (6.94%), Calcium: 66.61mg (6.66%), Vitamin B3: 1.26mg (6.3%), Zinc: 0.88mg (5.87%), Potassium: 200.6mg (5.73%), Vitamin E: 0.69mg (4.59%), Vitamin B12: 0.26µg (4.28%), Vitamin B5: 0.41mg (4.08%), Vitamin K: 4.23µg (4.03%), Vitamin B6: 0.04mg (2.07%), Vitamin D: 0.18µg (1.17%)