

Spiced Chai Blondies

Yield: 16 Prep Time: 15 minutes Cook Time: 25 minutes Total Time: 40 minutes

Ingredients

- 113g (1/2 cup) unsalted butter
- 200g (1 cup) soft brown sugar
- 1 large egg
- 1 teaspoon vanilla paste
- 125g (1 cup*) all-purpose flour
- ½ teaspoon salt
- ½ teaspoon baking powder
- 1 tsp ground cinnamon
- 1/4 teaspoon of ground cardamom
- 1/4 teaspoon of ground ginger
- 1/8 teaspoon of ground cloves
- 1/8 teaspoon of ground nutmeg
- 1/8 teaspoon black pepper
- 170g (1 cup) white chocolate chips

Instructions

1. Line an 8x8 square pan with parchment paper. Leave an overhang of paper to lift the blondies out once baked easily.
2. Preheat the oven to 350°F/180°C.
3. Melt the butter and add it to a large bowl. Add brown sugar, eggs, and vanilla to the butter. Whisk the wet ingredients until smooth and well combined.
4. Whisk the flour, baking powder, salt, and spices in a separate bowl. Gradually add the flour mixture to the wet mixture, stirring until combined into a thick, glossy batter. Fold through the chocolate chips.
5. Scoop the dough into the prepared baking pan and spread it with an offset spatula.
6. Bake in the preheated oven for around 25-28 minutes or until a toothpick inserted into the center comes out predominantly clean, with just a few moist crumbs.
7. Remove the bars from the oven and cool in the pan on a cooling rack. Once cooled, remove them and slice.
8. Store any leftovers in an airtight container at room temperature for three days. They can also be refrigerated for up to a week or frozen in a freezer-safe bag for up to 3 months.

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