

Brown-Butter Cashew Blondies

Prep: 20 min
Cook: 30 min
Serves: 16

Ingredients:

- ½ cup unsalted butter
- 1 cup all-purpose flour
- ¾ teaspoon baking powder
- ½ teaspoon kosher salt
- 1 cup light brown sugar, packed
- 1 large egg
- 1 ½ teaspoons vanilla extract
- 1 cup chopped cashews

Directions:

1. Preheat oven to 350°F. Line an 8x8-inch baking pan with parchment paper. Set aside.
2. Melt the butter over medium-high heat in a small saucepan. Cook, while stirring occasionally, until the butter has brown specks throughout. Remove from the heat and pour into a medium bowl to cool.
3. Whisk together flour, baking powder and salt in a small bowl.
4. Once the butter is cooled, add the brown sugar, egg and vanilla to the bowl. Whisk until evenly combined. Add dry ingredients and mix until just combined. Fold in the chopped cashews.
5. Pour the batter into the baking pan and spread evenly.
6. Bake for 20 to 25 minutes, until the edges are lightly browned and pull away from the sides of the pan.
7. Allow blondies to cool completely in the pan before slicing.



Nutrition Information		
Serving size: 234g	16 servings, one blondie per serving	Calories: 180
Amount per Serving		% Daily Value
Total Fat	10g	13%
Saturated Fat	4.5g	23%
Trans Fat	0g	
Cholesterol	25mg	8%
Sodium	90mg	4%
Total Carbohydrate	22g	8%
Dietary Fiber	0g	
Total Sugars	14g	
Added Sugars	13g	26%
Protein	3g	
Vitamin D	0mcg	
Calcium	24mg	2%
Iron	1mg	6%
Potassium	66mg	2%