



WHITE CHOCOLATE MAPLE NUT BLONDIES

Introducing the best thing we've made all year: maple white chocolate pecan blondies. This salty-sweet maple treat is chewy, soft, super easy to make and the perfect maple dessert to whip up this Fall! These blondies are seriously *the best* thing that has graced our kitchen this season. I couldn't be more excited for you to try them too! Happy maple nut blondie eating!

INGREDIENTS

For The Maple Blondies

1/2 cup unsalted butter, melted
3/4 cup brown sugar

2 Tablespoons pure maple syrup
1 egg
1 teaspoon vanilla extract
1/2 teaspoon maple extract
1 cup all purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/3 cup Farm Fresh Nuts [Dry Roasted Macadamia Nuts Salted](#) chopped
4 ounces white chocolate, broken into chunks
For The Maple Glaze
1 1/2 cups powdered sugar
2 Tablespoons maple syrup
3 Tablespoons heavy cream or milk
pinch of salt

INSTRUCTIONS

Preheat the oven to 350°F. Line a 9 x 9 pan with parchment paper and set aside.

In a large mixing bowl whisk together the melted butter, brown sugar. Add the egg, maple extract and vanilla extract and mix well.

In a separate bowl stir together the baking powder, salt, and flour. Add the wet ingredients into the dry and fold together until just mixed and no clumps of flour remain. Fold in the white chocolate and the toasted nuts. Do not over mix.

Pour the batter into your prepared pan, spreading into an even layer.

Bake for 30 minutes or until the blondies are golden brown, set on the edges and have puffed up. The middle will still be undercooked, but they will continue to cook as they cool!

While the blondies cool, make the glaze. Combine the powdered sugar, maple syrup, heavy cream or milk, and salt in a bowl. Use a whisk to mix together until creamy and no lumps of sugar remain.

Pour the glaze over the cooled blondies and allow to harden before cutting into 9 squares for big blondies, or 16 squares for smaller portions. Enjoy!