

CHOCOLATE CHIP BLONDIES

Makes 16 regular bars, or 32 mini bars

Artistic Associate Meghan Winch baked these each night of *Donna Orbits the Moon*. Adapted from *Inspired Taste* blog.

“ I make a gooseberry blondie that was runner up in a competition near Maple Grove a few years ago, and ever since I became a minor celebrity to all the bake-sale planners in town. ”

–*Donna Orbits the Moon*
by Ian August



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Ingredients

- 8 Tbsp (1 stick) unsalted butter, melted
- 1 cup lightly packed dark brown sugar (light brown works too)
- 1 large egg
- 1 tsp vanilla extract
- $\frac{1}{4}$ tsp fine sea salt
- 1 cup all-purpose flour
- $\frac{1}{2}$ –1 cup chocolate chips (semi-sweet, white, milk, dark, etc.)

Directions

- Heat oven to 350 degrees Fahrenheit. Line an 8" x 8" metal baking pan with parchment paper.
- In a medium bowl, stir melted butter and brown sugar until blended. Add the egg, vanilla, and salt then stir vigorously until smooth.
- When the batter looks well blended, add the flour and stir until fully incorporated, then beat with the wooden spoon or spatula for 40 to 50 strokes. Beat very vigorously here, until the mixture is very thick. You want to see the batter pulling away from the sides of the bowl. You can use a mixer for this part if you prefer.
- Fold in the chocolate chips (or other mix-in of your choice). Spread the batter evenly in lined pan.
- Bake 20 to 25 minutes until the edges look browned, but the middle looks slightly underdone (the middle will continue to cook while it cools).
- Place the pan on a wire rack and let the blondies cool in the pan. Cut into 16 squares.
