



PREP: 15 min
COOK: 40 min
SERVES: 12

Easy Passionfruit Blondies

With white chocolate, coconut and fresh passionfruit, these chewy blondies taste just like an Aussie summer! Serve with extra passionfruit pulp and a generous dollop of fresh cream.

Ingredients

115g salted butter
150g white chocolate melts
 $\frac{3}{4}$ cup (165g) caster sugar
 $\frac{1}{4}$ cup (40g) brown sugar
1 cup (150g) plain flour
 $\frac{1}{2}$ cup (40g) moist coconut flakes
1 tsp Queen Vanilla Bean Paste
2 large eggs
1 large egg white
 $\frac{1}{4}$ cup (60ml) passionfruit pulp (fresh or tinned) (approx 2 passionfruit)

Method

STEP 1

Preheat oven to 180°C (fan forced). Line a 25cm square tin or large rectangular baking dish with baking paper.

STEP 2

Place butter and white chocolate in a microwave proof bowl and heat in the microwave in 30 second intervals until melted and smooth. Add the sugars and Vanilla Bean Paste to the bowl and whisk to combine.

STEP 3

Add in eggs and egg white, one at a time, mixing well after each addition. Using a wooden spoon, fold in flour and coconut, being careful not to over mix the batter. Spread batter into prepared tin and top with passionfruit pulp. Bake for 30-40 minutes or until a skewer comes out with a few crumbs on it and not fully clean.

STEP 4

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Method

Dust with icing sugar to serve or drizzle with fresh passionfruit pulp for an extra tropical flavour. A dollop of cream makes a nice treat also!

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