



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  
¾ cup (165g) caster sugar  
¼ cup (40g) brown sugar  
1 cup (150g) plain flour  
½ cup (40g) moist coconut flakes  
1 tsp Queen Vanilla Bean Paste  
2 large eggs  
1 large egg white  
¼ 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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