



PREP: 15 min
COOK: 25 min
SERVES: 9-16

Goey Brown Butter Pecan Blondies

There is no occasion these quick fudgy blondies won't suit - from lunchboxes, midnight snacks, morning teas to entertaining with a scoop of icecream. Browned butter is the secret ingredient, it adds an extra level of nuttiness against the smooth pecan, vanilla & chocolate flavours.

Ingredients

230g butter
2 cups (300g) plain flour
2 large eggs
2 tsp Queen Vanilla Bean Paste
½ tsp flaky salt
1 cup (160g) brown sugar
½ cup (110g) caster sugar
cup (80g) pecan halves
100g dark chocolate, broken into chunks

Method - Blondies

STEP 1

First step is to brown the butter. Place the butter into a large saucepan over a medium heat. Cook until it melts, stirring occasionally, and then continue to cook until the butter foams, and turns brown (about 5-8 minutes). Set aside to cool. Be careful not to let the butter cook too long otherwise it will burn and taste unpleasant. Aim for a gentle, nutty aroma and flavour.

STEP 2

Grease and line a 8inch (20cm) square baking pan and preheat the oven to 180C (fan forced).

STEP 3

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Method - Blondies

Place flour into a large bowl, make a well in the centre and crack in the eggs, followed by vanilla and salt. Whisk gently to just combine. Add in sugar and cooled brown butter (including any solids at the bottom of the pan), and stir together using a wooden spoon until completely combined. Gently stir in half of the pecans and broken up chocolate.

STEP 4

Press mixture into the lined pan, and scatter over the remaining nuts and chocolate. Bake for 25 minutes, and then remove from the oven and leave to cool completely - if you can resist a nibble of a warm blondie. These are great served with ice cream for dessert.

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