
White Chocolate Macadamia Blondies

Prep Time 20 mins

Difficulty Easy

Categories Pudding/dessert • Bake

Source  Illustrated Step-by-Step Baking



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INGREDIENTS

- 10oz (300g) white chocolate, chopped
- 12 tbsp unsalted butter, diced, extra for greasing
- 1 1/3 cups sugar
- 4 large eggs
- 1 2/3 cups all-purpose flour, plus extra for dusting
- 1 cup macadamia nuts, coarsely chopped

PREPARATION

1

Preheat the oven to 400°F (200°C). Grease the pan and dust with flour. In a bowl set over a pan of simmering water, melt the chocolate and butter together, stirring now and again until smooth. Do not allow the bowl to touch the water. Remove and leave to cool for about 20 minutes.

2

Once the chocolate has melted, mix in the sugar (the mixture may well become thick and grainy, but the eggs will loosen the mixture). Using a balloon whisk, stir in the eggs 1 at a time, making sure each is well mixed in before you add the next. Sift in the flour, mix it in, then stir in the nuts.

3

Pour the mixture into the pan and gently spread it out into the corners. Bake for 20 minutes, or until just firm to the touch on top, but still soft underneath. Leave to cool completely in the pan, then cut into 24 squares, or fewer rectangles for bigger blondies.