White Chocolate Strawberry Blondies

Description

I personally love the combination of fruit and white chocolate. But don't worry, it's a subtle addition; even for folks who don't love white chocolate, these blondies come across as only subtly sweet and fabulously buttery, studded with chunks of juicy roasted berries.

Summary

Yield: 16
Prep Time: 45 minutes
Category: Desserts

White Chocolate Strawberry Blond

Cuisine: American

Ingredients

- 5 oz white chocolate chopped
- 1/3 cup unsalted butter chopped
- 2/3 cup sugar
- 2 eggs
- 1 tsp vanilla
- 1 cup all purpose flour
- 1/4 tsp baking powder
- 1/4 tsp salt
- 1 cup strawberries hulled and halved

Instructions

Preheat oven to 350°F. Line the bottom and sides of an 8x8 baking pan with parchment paper, leaving a slight overhang (this will help the blondies come out of the pan later). Butter parchment.

In a double boiler or a bowl set over (but not touching) a pot of gently simmering water, melt

White Chocolate Strawberry Blondies

chocolate and butter, stirring constantly, until smooth. Remove from heat and stir in sugar. At this point your batter should have cooled slightly to just above room temperature; it may appear to separate, that's ok, it'll get better.

Whisk in eggs and vanilla until smooth. Add flour, baking powder, and salt and stir until just incorporated and no dry flour remains. Fold in strawberries. Pour into prepared pan.

Bake for 25 to 30 minutes or until top is lightly golden and a toothpick inserted near the center comes out clean. Place pan on a wire rack and cool completely.

Use the parchment paper to lift the bars out of the pan, then cut into 2-inch squares. Blondies can be stored in an airtight container in the refrigerator for up to three days.