

Blondies with Dark Roots

Description

Guy Fieri redefines blondies with this riff on the classic bar cookie. He starts his batter by whipping cream cheese with butter, and the result is a light, standout snack-cakey treat.

Read more at: <http://www.foodnetwork.com/recipes/guy-fieri/blondies-with-dark-roots-recipe/>

Ingredients

- 1 cup flour
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp fine salt
- 1/3 cup room temp butter
- 3 oz cream cheese softened
- 1 cup brown sugar packed
- 1 tbsp vanilla extract
- 1 egg
- 1/2 cup dark chocolate chips
- 1/2 cup hazelnuts
- 1/4 cup shredded coconut

Instructions

Preheat the oven to 350 degrees F. Mist an 8-inch-square glass baking dish with nonstick cooking spray.

Whisk the flour, baking powder, baking soda and salt in a small bowl.

Beat the butter and cream cheese in a large bowl with a mixer at medium speed until fluffy. Add the brown sugar and beat 3 to 4 more minutes. Beat in the vanilla and egg. Add the flour mixture and mix on low speed until just combined. Fold in the chocolate chips, hazelnuts and coconut with a wooden spoon.

Spread the batter in the prepared baking dish and bake until a toothpick inserted into the center comes out clean, 35 to 40 minutes. Let cool 20 minutes in the dish before slicing.

Summary

Yield: 9

Source: Guy Fieri

Prep Time: 1 1/2 hours

Category: Desserts

Cuisine: American

Tags: chocolate chips, Brown Sugar

Blondies with Dark Roots

Read more at: <http://www.foodnetwork.com/recipes/guy-fieri/blondies-with-dark-roots-recipe/index.html?oc=linkback>