

WHITE CHOCOLATE & HAZELNUT BLONDIES

A recipe by **FoodNouveau**

INGREDIENTS

Makes 12 blondies

1/3 cup [80 ml] unsalted butter, cut into pieces
6 oz [170 g] white chocolate, chopped
2 eggs
1 cup [250 ml] sugar
2 tsp [10 ml] vanilla extract
1 cup [250 ml] all-purpose flour
1/2 tsp [2.5 ml] baking powder
1/4 tsp [1.25 ml] salt
1/4 cup [60 ml] dried cranberries
1/2 cup [125 ml] hazelnuts, lightly toasted, peeled, and chopped



To serve

Icing sugar or hazelnut spread

METHOD

Preheat oven to 350°F [180°C]. Butter and line a 9-inch [23 cm] baking pan with parchment paper.

In a stainless bowl set over a pot of simmering water, melt the butter halfway. Add the white chocolate and stir until melted. Allow to cool to room temperature.

In a mixer fitted with the whisk attachment (or with an electric mixer), whip eggs, sugar and vanilla until pale and thick. Reduce speed to medium and add chocolate mixture.

In a separate bowl, sift together flour, baking powder and salt and stir into egg mixture, by hand. Stir in dried cranberries and hazelnuts and spoon into prepared pan.

Bake about 35 minutes, or until fully puffed and golden on top. The blondies will deflate when you take them out of the oven and this is normal: you don't want to overcook them so they remain moist and tender.

To serve, dust with icing sugar or drizzle some melted hazelnut spread on top.

Recipe Credit: Anna Olson

Photo Credit: Marie Asselin

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