

Brown Butter Peanut Butter White Chocolate Blondies

Ingredients for a 9x9 pan:

- 🌀 1 stick unsalted butter
- 🌀 1¾ cup light brown sugar
- 🌀 ½ cup creamy peanut butter
- 🌀 2 cups flour
- 🌀 2 eggs
- 🌀 2 teaspoons vanilla
- 🌀 1 teaspoon baking powder
- 🌀 1 cup jumbo salted peanuts
- 🌀 4 ounces white chocolate broken in chunks (Ghiradelli white chocolate bar)



Directions:

1. Preheat oven to 350. Spray a square 9"x 9" baking dish with non-stick cooking spray.
2. In a small bowl combine salt and baking powder. Whisk to combine.
3. In a small saucepan, melt the butter on medium heat until butter begins to brown and caramelize. This takes a few minutes, but watch carefully as once butter begins to turn golden it darkens quite quickly.
3. Once golden, remove from heat and add butter to a mixing bowl along with peanut butter and brown sugar. Whisk to combine.
 - * Next add eggs and vanilla and mix to incorporate.
 - * Add dry ingredients to the batter and stir with a spatula to incorporate.
 - * Finally add peanuts and white chocolate to the batter.
4. Press batter into pan and bake for about 20 minutes.
5. Remove from oven and allow to cool on a rack. Once cooled (at least 30 minutes), cut into squares and enjoy!