

RECIPE

# Butterfinger Blondies



Ready in **30 minutes**

## Ingredients

- 1 1/2 cups firmly packed light brown sugar
- 1 cup unsalted butter
- 2 1/4 cups all-purpose flour
- 3/4 teaspoon baking soda
- 1/2 teaspoon fine salt
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 1/2 cups Butterfinger candy bars, cut into large chunks
- 3/4 cup semi-sweet chocolate chips

## Preparation

1. **Cream together the butter and brown sugar in a stand mixer. Add in the vanilla and eggs and mix until combined**
2. Whisk together the dry ingredients in a separate bowl, add to the sugar mixture and stir until a thick batter is formed
3. **Gently fold in the Butterfingers and the chocolate chips**
4. **Transfer the mixture to a greased 9 X13 baking dish and spread it out evenly to the edges of the pan, and smooth the top. Sprinkle sea salt over the top if desired.**
5. Bake for 20-25 minutes until the blondies are golden around the edges.