

Dessert

Holiday Blondies

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Preparation Time: 15 minutes

Bake Time: 30 minutes

To toast the nuts: Spread the nuts in a single layer in a shallow baking pan. Bake in a 350 degree oven for 5 to 10 minutes or until the pieces are golden brown.

2/3 cup butter, softened

2 cups packed brown sugar

2 eggs

1 tablespoon cherry brandy or cherry juice (optional)

2 teaspoons vanilla extract

1 1/2 teaspoons baking powder

1/4 teaspoon salt

2 1/4 cups all-purpose flour

1 cup chopped walnuts, toasted

4 ounces white baking chocolate or dark sweet chocolate, chopped

1/2 cup candied cherries, coarsely chopped

Preheat the oven to 350 degrees.

Lightly grease a 13x9x2-inch baking pan.

In a large bowl, beat the butter with an electric mixer on medium speed for 30 seconds.

Add the brown sugar. Beat until well combined.

Beat in the eggs, brandy (if using), vanilla, baking powder and salt.

Add the flour. Beat just until combined.

Stir in the walnuts, chocolate and cherries.

Spread the mixture in the prepared pan.

Bake for 30 minutes or until golden.

Cool completely in the pan on a wire rack.

Cut in bars.

Yield: 24 bars

Per Serving (excluding unknown items): 4833 Calories; 205g Fat (37.4% calories from fat); 74g Protein; 700g Carbohydrate; 15g Dietary Fiber; 752mg Cholesterol; 2880mg Sodium. Exchanges: 15 Grain(Starch); 5 1/2 Lean Meat; 37 Fat; 31 Other Carbohydrates.