

**Dessert**

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# **White Chocolate Coffee Cashew Blondies**

Alison Ladman - For The Associated Press  
Palm Beach Post

**Servings: 9**

**Preparation Time: 20 minutes**

**Start to Finish Time: 1 hour**

**1 tablespoon water**

**1 tablespoon instant coffee**

**1 teaspoon vanilla extract**

**1/2 cup (1 stick) unsalted butter, room temperature**

**1 1/2 cups packed light brown sugar**

**1 teaspoon salt**

**2 eggs**

**1 3/4 cups all-purpose flour**

**1 cup white chocolate bits**

**1 cup unsalted roasted cashews**

Preheat the oven to 350 degrees.

Coat a 9x9-inch baking pan with cooking spray.

In a medium bowl, combine the water, instant coffee and vanilla. Stir until the coffee granules dissolve.

Add the butter, brown sugar and salt.

Use an electric mixer or whisk to beat until light and fluffy.

Add the eggs, one at a time, beating between additions and scraping down the sides of the bowl.

Stir in the flour and then the white chocolate bits and cashews.

Spread the mixture evenly into the prepared pan.

Bake for 35 to 40 minutes or until a toothpick inserted at the center comes out clean.

Cool, then cut into nine squares.

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Per Serving (excluding unknown items): 289 Calories; 6g Fat (19.9% calories from fat); 4g Protein; 54g Carbohydrate; 1g Dietary Fiber; 61mg Cholesterol; 268mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1 Fat; 2 1/2 Other Carbohydrates.