

Salt and Serenity

Blondies

This recipe is slightly adapted from Daphna Rabinovitch's recipe for Coconut and Toffee Blondies, in her new book, *The Baker in Me*.

2 cups all-purpose flour
1 teaspoon baking powder
½ teaspoon kosher salt
1 cup (8 oz.) unsalted butter, room temperature
1 cup packed light brown sugar
⅔ cup granulated sugar
2 large eggs, at room temperature
2 teaspoons pure vanilla extract
1 cup Skor or Heath toffee bits
¾ cup shredded unsweetened coconut
¾ cup white chocolate chips or chunks
¾ cup coarsely chopped macadamia nuts
1 teaspoon fleur de sel or Maldon sea salt

1. Preheat oven to 325°F. Lightly grease the sides and bottom of a 9x13 inch metal baking pan. Line pan with parchment paper. If you are unsure of the best way do this, watch this video:
http://www.saltandserenity.com/wp-content/uploads/2015/12/lining-pan-4.m4v?_=1
2. Whisk together the flour, baking soda and salt in a bowl. Set bowl aside.
3. In the bowl of a stand mixer fitted with the paddle attachment, or using a hand-held mixer, cream the butter and sugars until light and fluffy, about 4-5 minutes. Scrape down the bowl. One at a time, beat in the eggs, making sure the first one is incorporated before adding the second. Scrape down the bowl. Beat in the vanilla.
4. Add the flour mixture, Skor bits, coconut, white chocolate and macadamia nuts. Mix on low speed just until all the additions are incorporated. Scrape the mixture into the prepared pan, smoothing the top. Sprinkle top of batter with sea salt.
5. Bake in the center of the preheated oven until a cake tester inserted in the center of the blondies comes out clean, about 35 minutes. Let the blondies cool in the pan on a wire rack for at least 2 hours. Cut into bars (or cut what you need, cover pan with plastic wrap and store at room temperature for up to 5 days).

Baked blondies can be frozen for up to 2 months. Wrap well in plastic wrap and then place in a zip-loc plastic bag.