

Blond Brownies

Makes about 15

- 50g pecans or walnuts
- 113 g unsalted butter
- 130 g all-purpose flour
- ¼ tsp baking soda
- ¼ tsp salt
- 1 large egg, room temp.
- 150 g light brown sugar, firmly packed
- 1 tsp vanilla extract
- 170 g chocolate chips



1. Preheat oven to **180°C**.
2. Line a 20-cm square baking pan with foil or parchment paper and **butter** the foil (or spray with a non-stick cooking spray).
3. Place the **pecans** on a baking sheet and bake for **about 8 minutes** or until brown and fragrant. Remove from oven, let cool, then chop coarsely.
4. Meanwhile, in a small saucepan, melt the **butter**. Remove from heat and let cool to room temperature.
5. In a bowl, whisk together the **flour, baking soda, and salt**.
6. In the bowl of a stand mixer, fitted with the paddle attachment, beat the **egg, brown sugar, and vanilla** extract until light and frothy (**about 2 to 3 minutes**). Beat in the **melted butter**. Scrape down the sides and bottom of the bowl as needed.
7. On low speed, beat in the **flour mixture** until incorporated.
8. Fold in the chopped **pecans** and **chocolate chips**.
9. Pour the batter into the prepared pan, and smooth the top with an offset spatula or the back of a spoon. **Bake for about 25 minutes**, or until the top is dry, golden brown, and a toothpick inserted into the center comes out with a few moist crumbs.
10. Remove from oven and place on a wire rack. Cool completely before cutting into bars.

Can be covered and stored at room temperature for two to three days, or can be frozen.