

BLONDIES W/DARK ROOTS

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The Cooks Next Door

1 c. flour
1/2 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. salt
5 1/3 TB. (1/3 c.) butter, at room temperature
3 oz. cream cheese, at room temperature
1 c. packed light brown sugar
1 egg
1 Tb. vanilla extract
1/2 c. chopped hazelnuts (I subbed pecans b/c I didn't have any hazelnuts)
1/4 c. sweetened shredded coconut
1/2 c. dark chocolate chips or chunks

Preheat the oven to 350 degrees F. Spray an 8-inch-square glass baking dish with cooking spray. Whisk the flour, baking powder, baking soda and salt in a small bowl.

Beat the butter and cream cheese in a large bowl with a mixer at medium speed until fluffy. Add the brown sugar and beat 3 to 4 more minutes. Beat in the egg and vanilla. Add the flour mixture and mix on low speed until just combined. Fold in the hazelnuts, coconut and chocolate chips with a wooden spoon.

Spread the batter in the prepared pan and bake until a toothpick inserted into the center comes out clean, 35 to 40 minutes. Let cool 20 minutes in the pan before slicing.