

Salted White Chocolate Pretzel Blondies

YIELDS: 24 servings

Ingredients

2 1/8 c. All-purpose Flour

1/2 tsp. Sea Salt (plus More For Sprinkling)

1/2 tsp. Baking Soda

12 tbsp. Butter, melted and cooled to room temp

1 c. Light Brown Sugar

1/2 c. Granulated Sugar

2 Large Eggs

2 tsp. Vanilla Extract

1 1/2 c. White Chocolate Chips

1 c. Chopped Pretzels

Additional Whole Pretzels, for top of blondies

French Vanilla ice cream for serving, optional

Salted Caramel sauce for serving, optional but obviously (recipe follows)



Directions

Preheat oven to 350°F. Spray a 9x13-inch baking pan (I like glass) with nonstick cooking spray and set aside.

In a medium bowl, whisk together flour, salt, and baking soda. Set aside.

In the bowl of a stand mixer, mix melted butter and sugars together until combined. Add eggs and vanilla and mix until smooth. Slowly add dry ingredients and mix on low, just until combined. Stir in white chocolate chips and pretzel pieces.

Pour blondie dough into the prepared pan, smoothing the top with the spatula. Place pretzels on top of bars, forming rows. Sprinkle blondies lightly with sea salt.

Bake blondies for 28–30 minutes or until the top of the blondies are light golden brown and the edges start to pull away from the pan. Remove from oven and cool on a wire rack to room temperature. Cut bars into squares and serve.

I like to serve these with our salted caramel sauce and a scoop of French vanilla ice cream!!

Gather: Measure cups, tand mixer (or hand mixer or your muscles), 9x13 pan, large bowl, rubber spatula, whisk, wire rack (optional), knife and cutting board to chop pretzels (or food processor)