

Raspberry Blondies

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Ingredients:

½ cup butter
12 ounce package white chocolate chips
2 eggs
½ cup sugar
1 cup flour
½ teaspoon salt
1 teaspoon almond extract
½ cup raspberry jam
¼ cup sliced, toasted almonds

Instructions:

Preheat oven to 325. Grease and flour a 9" square baking dish.

Place butter in a small saucepan over low heat, until completely melted. Remove pan from heat. Add 1 cup of white chocolate chips and let stand; do NOT stir.

In the bowl of a standing mixer, beat eggs until frothy, and gradually add sugar. Beat on high until lemon colored. Stir in butter and white chocolate mixture.

Add flour, salt and almond extract, and mix on low speed until just combined. Spread ½ of the batter into the pan and bake 15 to 20 minutes.

Stir the rest of white chocolate chips into the remaining batter, set aside.

Warm up jam slightly. Drop by spoonfuls onto the baked layer, and spread evenly. Gently spoon the rest of the batter into the pan, and using an offset spatula, cover the raspberry jam layer completely. Sprinkle with almonds.

Bake for 25 to 30 minutes, until toothpick comes out clean. Cool completely and cut into squares, bars or diamonds.

For a bigger batch, double all ingredients and bake in a rimmed, parchment lined baking sheet (the resulting blondies will be a bit thinner).