

# BROWN BUTTER BLONDIES WITH SNICKERDOODLE TOPPING

## INGREDIENTS:

### WET INGREDIENTS:

- 1 cup (227 g) unsalted butter, melted and slightly cooled
- 2¼ cups (495 g) packed light brown sugar
- 2 large eggs + 1 egg yolk
- 1½ tsp (7.5 g) vanilla extract
- 1½ tsp (7.5 g) LorAnn® Better Than Extracts™ Brown Butter Bakery Emulsion
- ¾ tsp kosher salt or ½ tsp table salt (added with the wet ingredients for even distribution and flavor balance)

### DRY INGREDIENTS:

- 2 ¼ cups (280 g) all-purpose flour
- ½ tsp (2.5 g) baking powder

### SNICKERDOODLE CRACKLE TOPPING:

- 3 Tbsp (38 g) granulated sugar
- 2 tsp (5 g) cinnamon

### OPTIONAL MIX-INS:

Choose one, if desired:

1 cup (170 g) milk chocolate chips (Milk chocolate is softer, creamier, and sweeter, so it blends into the buttery blondie base.)

1 cup (170 g) mini semi-sweet chocolate chips (Miniature chips distribute more evenly and add a hint of traditional chocolate-chip flavor without overpowering the brown-butter's toasted flavor.)



## DIRECTIONS:

1. Preheat oven to 325°F (165°C). Line 9×13 pan with parchment paper and/or lightly grease.
2. Whisk the melted butter and brown sugar until smooth.
3. Add the eggs, egg yolk, vanilla, LorAnn Brown Butter Bakery Emulsion, and salt. Whisk until combined.
4. Gently fold in the flour and baking powder just until combined. Do not overmix.
5. Fold in your chosen chocolate chips, if using. optional mix-in listed above, if desired.
6. Spread the batter evenly in the prepared pan. In a small bowl, mix the 3 Tbsp granulated sugar and 2 tsp

cinnamon, then sprinkle evenly over the batter.

7. Place the pan on the center rack and bake for 26–28 minutes, until the center is still slightly soft and just set (insert a toothpick near the center; it should come out with moist crumbs, not clean). The topping should look melted and lightly crackled (the internal temperature of the center should be 200–205°F).

8. Let the bars cool in the pan for 15–20 minutes, then lift them out using the parchment and continue cooling on a flat surface. This helps release steam and prevents the bottom from becoming soft or gummy. The bars will continue to set as they cool, while the topping firms into a crackly cinnamon-sugar crust.

9. Store tightly covered at room temperature for up to 4 days, or freeze (well wrapped) for up to 2 months.

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