

Coffee Toffee Blondies

Chewy & flavorful, these bars come together quickly and travel well too.

Ingredients

1/2 cup (1 stick) unsalted butter, melted
1 cup packed light brown sugar
2 large eggs
1 teaspoon LorAnn Coffee Flavor Bakery Emulsion
1/2 teaspoon LorAnn Pure Madagascar Vanilla Extract
1/2 teaspoon baking powder
1/4 teaspoon salt
1 1/2 cups all-purpose flour
1 cup toffee bits (such as Heath English Toffee Bits)



Directions

1. Preheat oven to 350°F. Line an 8-inch square baking pan with parchment paper or foil allowing sides to overhang edges of pan (if using parchment paper, spray pan with cooking spray to coat, then line with paper).
2. In a large bowl, or bowl of a stand mixer, cream butter and sugar until smooth, about 2 minutes. Beat in eggs, emulsion, vanilla, baking powder and salt. With mixer on low, add flour and mix just until combined. Stir in toffee bits.
3. Spread batter into pan. Bake 30 to 35 minutes or until golden and toothpick inserted into center comes out clean. Cool completely in pan.
4. Lift blondies from pan and peel off liner. Cut into squares. Store in an airtight container.

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