



the very best
**MAPLE PECAN
BLONDIES**

INGREDIENTS

DIRECTIONS

for the dough

225g butter
225g white chocolate

4 eggs
200g light brown sugar
100g sugar
2 tsp vanilla extract
2 tsp maple extract
1/2 tsp salt

284g flour
2 tsp corn starch
1 tsp baking powder

150g white chocolate
150g maple pecans

Brown half the butter (about 115g) in a pan over medium high heat, add the remaining butter and the white chocolate (finely chopped) in a little heat-resistant bowl

Once the browned butter is finished, pour it over the remaining butter and white chocolate and mix until everything melts together

In a large bowl, beat eggs, vanilla- and maple extract, salt, and both sugars on high until light and fluffy

Mix in the dry ingredients

Roughly chop both white chocolate and the maple pecans and mix it into the batter

Preheat oven to 180°C / 356°F and line two baking sheets with parchment paper

Bake for 25-35min or until a toothpick comes out clean (in this case no dough, there might be some molten chocolate on it though, that's fine!)

for the ganache

100g white chocolate
40g heavy cream

Finely chop the white chocolate, heat up the whipping cream and pour it over the chocolate

Stir until a smooth ganache forms

100g maple pecans

Roughly chop the candied pecans

Drizzle the white chocolate ganache over the blondies and distribute the chopped maple pecans over top, ever so slightly pressing them into the ganache at the end to make sure they stay in place