

Chocolate Chip Blondies

Chocolate Chip Blondies in an 8x8 pan are classic small batch baking. Blondies are more fun. Less serious than brownies. More satisfying than cookies.

Chocolate Chip Blondies Ingredients for 8x8 Pan

- 1/2 cup (1 stick; 113g) unsalted butter, melted and cooled
- 1 cup (213g) light brown sugar, packed into measuring cup
- 1 large egg (50g)
- 1 teaspoon vanilla extract
- 1 1/4 cups (150g) all-purpose flour
- 1/2 teaspoon (2g) baking powder
- 1/8 teaspoon salt
- 1/2 cup (85g) semisweet chocolate chips



How to Make the Chocolate Chip Blondies (8 rectangles or 16 squares)

Preheat oven to 350 degrees Fahrenheit. Line an 8x8-inch pan with parchment paper with paper extending up the sides of the pan, so you can pull out the Chocolate Chip Blondies more easily later.

Why cool the melted butter? You don't want to mix warm butter and cold egg. You'll just get scrambled egg.

In a large bowl, mix the melted and cooled butter, brown sugar, egg, and vanilla on low speed for one minute.

Into the butter mixture, add flour, baking powder, and salt. Use a large spatula to mix until just combined.

Add the chocolate chips to this mixture and fold gently.

Scoop the batter into the 8x8 pan and smooth into an even layer. The parchment paper may slide a bit. That's OK. Use the spatula or the back of a small spoon to spread the batter into an even layer.

Bake for 25 to 30 minutes on the middle rack in the oven. At 25 minutes, test doneness by inserting a toothpick or cake tester in the center. The toothpick or cake tester should come out with just a few crumbs.

Cool completely in the pan on a wire rack.

To make it even easier to cut into squares (especially on a warm day): Continue to cool by chilling the Chocolate Chip Blondies in the refrigerator. Place aluminum foil tightly over the pan and place in the refrigerator for 45 minutes. Use the parchment paper sides to lift the Chocolate Chip Blondies carefully out of the pan.

With a dough scraper or a large knife, try to cut down (instead of a sawing motion) to slice cleanly into 8 rectangles or 16 squares. Unless serving immediately, store in an airtight container either in the refrigerator or at room temperature for up to 3 days.

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