



Kate's Sweets

Cookies, Cakes, and More!

Maple Glazed Apple Blondies

Soft and chewy blondies with apple filling in the middle and a sugary maple glaze on top.

yield: 15 to 18 bars

prep time: 25 minutes

total time: 1 hour

Ingredients:

Apple Filling:

- 2 large apples, chopped
- 2 Tbsp. brown sugar
- 1 Tbsp. butter
- ½ tsp. vanilla extract
- ½ tsp. cinnamon

Blondies:

- 1 cup butter, softened
- 1 cup brown sugar, packed
- ¼ cup granulated sugar
- 2 eggs
- 2 tsp. vanilla extract
- 2 cups all-purpose flour
- 1 tsp. baking powder
- ½ tsp. salt
- ½ tsp. cinnamon

Maple Glaze:

- 2 Tbsp. butter
- ¼ cup pure maple syrup
- ¼ tsp. vanilla extract
- ⅛ tsp. cinnamon
- ½ cup powdered sugar, sifted

Directions:

Make the apple filling: In a saucepan, cook the apples with the brown sugar, butter, vanilla extract, and cinnamon over low heat for about 4 minutes, or until soft and nicely browned.

Make the blondies: Preheat the oven to 350°F and line an 11x7 inch baking dish with aluminum foil, leaving an overhang for easy removal of the blondies. Then, spray the foil with nonstick cooking spray.

Cream the butter until light and fluffy. Add the sugars and cream well. Add the eggs, one at a time, and mix until fully combined. Beat in the vanilla extract. In a separate bowl, whisk together the flour, baking powder, salt, and cinnamon. Gradually add the flour mixture to the batter and mix until just combined and no streaks of flour remain.

Spread half of the blondie batter into the pan. This is difficult because you sprayed the foil, so I suggest when dumping half the batter to dump it in different spots in the pan so it is easier to spread. You will spread it pretty thin (I always think if you aren't sure if you put half the batter in yet, just stop; it is better to have more batter for the top than the bottom). Then, spread the apple filling on top. Finally, spread the rest of the blondie batter on top of the apples. I used my hands to do this (the batter isn't as sticky as it looks, I suggest using your hands).

Bake for 25 to 30 minutes, or until a toothpick inserted in the center comes out clean (keeping in mind that it may be a little damp from the apples, that's fine). Set aside to cool.

Make the glaze: Melt the butter, maple syrup, vanilla extract, and cinnamon over medium heat until melted together. Once melted, take off the heat and whisk in the powdered sugar. Set aside to thicken for about 8 to 10 minutes. Then, spread over the bars, making sure to cover the sides. Allow to set for about 1 hour before removing from the pan and cutting into bars.

recipe adapted from: A Latte Food