



Kate's Sweets

Cookies, Cakes, and More!

White Chocolate Snickerdoodle Blondies

Rich blondies with white chocolate chips and a cinnamon-sugar layer in the middle.

yield: 24 blondies

prep time: 25 minutes

total time: 55 to 60 minutes

Ingredients:

Blondies:

- 2¼ cups all-purpose flour
- 1¼ tsp. baking powder
- ½ tsp. salt
- ¾ cup butter, softened
- 1 cup brown sugar
- ½ cup granulated sugar
- 2 large eggs
- 1½ tsp. vanilla extract
- 1 cup white chocolate chips

Cinnamon-Sugar Filling:

- 2 tsp. ground cinnamon
- ¼ cup white sugar
- 2 Tbsp. brown sugar

Directions:

Make the blondies: Preheat the oven to 350 degrees F. Line a 9x9 or 11x7 inch baking dish with tinfoil for easy release. In a small bowl, whisk together the flour, baking powder, and salt. In an electric mixer fitted with the paddle attachment, cream the butter until fluffy. Add the sugars and mix well. Add the eggs and vanilla extract and beat until well combined. Slowly add the flour mixture until no streaks of flour remain. Fold in the white chocolate chips (or just add them to the mixer on low speed like I do).

Make the filling: In a small bowl, combine the cinnamon, sugar, and brown sugar and use a spoon to break apart the brown sugar and mix well.

Assemble the blondies: Place half the batter into the pan and do your best to spread it around into an even flat layer. Sprinkle the cinnamon-sugar filling on top, leaving one tablespoon left over

for the top layer. Spread the rest of the blondie batter into the pan. Some will mix with the cinnamon-sugar, that is okay. If you have a few spots left “open,” they will seal while baking.

Bake the blondies for 30 to 35 minutes, or until golden brown and a toothpick inserted in the center comes out clean. Cool in pan for 30 minutes, then remove from pan using tinfoil, then cool for another 30 minutes before cutting into squares.

recipe adapted from: Sally's Baking Addiction