

Bourbon Pecan Blondies

Approved by the husband ...

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16 WW Points (Green), 2020, Bake From Scratch, brownies, Desserts, Velik Favorites

Difficulty: Easy Servings: 16 Source: bakefromscratch.com

INGREDIENTS

2 cups (440 grams) firmly packed light brown sugar

1 teaspoon (5 grams) baking powder

$\frac{1}{2}$ teaspoon (1.5 grams) kosher salt

1 cup (227 grams) unsalted butter*, melted and cooled slightly

$\frac{1}{4}$ cup (60 grams) bourbon

1 teaspoon (4 grams) vanilla extract

2 large eggs (100 grams), room temperature

2 cups (250 grams) all-purpose flour

$1\frac{1}{2}$ cups (170 grams) chopped pecans, divided

DESCRIPTION

The classic Southern pairing of bourbon and pecans stars in this blondie batch. The batter is as versatile as they come, so you can sub out the bourbon and pecan for any other type of liquor or nuts. Président® butter, the official butter of Bake from Scratch, is behind these blondies's extra fudge texture, as well as their sweet butterscotch notes.

DIRECTIONS

Preheat oven to 350°F (180°C). Line a 13×9-inch baking pan with parchment paper, letting excess extend over sides of pan.

In a large bowl, whisk together brown sugar, baking powder, and salt. Gradually add melted butter, stirring just until combined. Stir in bourbon and vanilla. Add eggs, one at a time, whisking well after each addition. Stir in flour and 1 cup (113 grams) pecans just until combined. Spread batter into

prepared pan. Sprinkle with remaining $\frac{1}{2}$ cup (57 grams) pecans.

Bake until a wooden pick inserted in center comes out with just a few moist crumbs, 25 to 30 minutes. Let cool completely in pan on wire rack. Using excess parchment as handles, remove from pan, and cut into 12 blondies. Store in an airtight container for up to 3 days.

NOTES

Melissa's notes – Original recipe says 12 servings, but I cut them at 16 – still large!