

# Cooking Kids



## INGREDIENTS

- 225g unsalted butter
- 300g light brown sugar
- 2 eggs
- 1.5tbsp vanilla extract
- 280g plain/all purpose flour
- 1/4 tsp salt
- 100g white choc chunks

## Blondies

## EQUIPMENT

- Bowl – microwave safe
- Spatula
- Whisk
- Lined brownie tin

## Method

- Heat the oven to 180c.
- Chop the white chocolate into chunks, set aside.
- Melt the butter in the microwave, it should weigh 225g after being melted.
- Add the light brown sugar, mix together using a spatula.
- Add the eggs and vanilla extract, stir together using a whisk.
- Add the sifted flour and salt. Mix together until just combined using a spatula.
- Fold in the white chocolate chunks, do not over mix.
- Pour the blondie batter in a lined 20cm x 20cm brownie tin.
- Bake in the oven at 180c fan for 30 minutes.