

Rich Chewy Chocolate Chip Blond Brownies Recipe

Servings: 16 brownies

Ingredients

- 1 cup (125g) all-purpose flour
- 1/2 teaspoon baking powder
- 1/8 teaspoon baking soda
- 1 cup (200g) packed light brown sugar
- 1/4 teaspoon salt
- 1/2 cup chopped walnuts or pecans
- 1/3 cup (75g) melted unsalted butter
- 1 beaten egg
- 1 tablespoon vanilla extract
- 2/3-1 cup semisweet chocolate chips

Directions

1. Preheat oven to 350 degrees F (180 degrees C). Grease a 9x9-inch baking pan.
2. Mix together flour, baking powder, baking soda, and salt. Set aside.
3. Whisk melted butter, brown sugar, and vanilla. Add egg & mix well.
4. Slowly add dry ingredients & stir together until just combined.
5. Fold in nuts and semisweet chocolate chips.
6. Spread the batter into the prepared pan.
7. Bake 20-25 minutes until a toothpick inserted in the center comes out clean.

Source: Cupcakecircle.com

<http://cupcakecircle.com/rich-chewy-chocolate-chips-blond-brownies/>