

Almond and Sour Cherry Blondies Recipe

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Prep. time : 10 minutes

Cook time : 30 minutes

Ready in 40 minutes

Level : Basic

Ingredients:

- Butter 165g (5.8oz)
- Light brown sugar 150g (5.3oz)
- Muscovado sugar 50g (1.8oz)
- Eggs 100g (3.5oz or 2 medium eggs)
- Salt 2g (1/2Tsp)
- Baking powder 5g (1Tsp)
- All purpose flour 220g (7.7oz)
- Sour cherries 100g (3.5oz)
- White chocolate for the glaze 100g (3.5oz)
- Slivered almonds 100g (3.5oz)

Directions

1. Line 20cm x 20cm (8" x 8") baking pan with parchment paper.
2. Make beurre noisette (brown butter): melt the butter over low heat. Continue cooking until all the water evaporates and the milk solids turn into brown specs at the bottom of the pan. Sieve the butter through a gauze.
3. Add both sugars and eggs to the butter, and stir with a whisk.
4. Mix flour, salt, and baking powder in a large mixing bowl.
5. Pour liquid ingredients into the dry ones and stir until combined.

6. Pour the mixture into the pan, and level the top with the spatula. Scatter sour cherries on the top.
7. Bake at 180°C (350°F) for about 30 minutes, until golden and just set in the middle. Leave it to cool down.
8. Decorate blondies with melted white chocolate and slivered almonds.

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