



## Chocolate Chip Blondies

with Tahini-Maple Glaze



40-50min



2 Servings

Tahini and maple might not be your go-to ingredients when baking, but hear us out. These blondies are full of chocolate chips and drizzled with tahini-maple glaze. It works because of the rich, nutty flavor from the tahini and the sweetness of the maple. Together it creates a decadent glaze that is easy to make and even easier to eat.

## What we send

- 2 (5 oz) dark brown sugar
- 5 oz self-rising flour <sup>1</sup>
- 3 oz chocolate chips <sup>6,7</sup>
- ¼ oz pkt toasted sesame seeds <sup>11</sup>
- 5 oz confectioners' sugar
- 1 oz maple syrup
- 1 oz tahini <sup>11</sup>

## What you need

- 8 Tbsp unsalted butter (1 stick) <sup>7</sup>
- 1 large egg <sup>3</sup>
- kosher salt

## Tools

- microwave
- 8-inch square baking dish

## Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 180kcal, Fat 8g, Carbs 26g, Protein 1g



### 1. Melt butter

Preheat oven to 350°F with a rack in the center.

Melt **8 tablespoons unsalted butter** in a medium microwave-safe bowl. (Alternately, melt butter in a small pot over medium-low heat). Set aside to cool for 2 minutes.



### 2. Prep baking dish

**Butter** the bottom and sides of an 8-inch square baking dish.



### 3. Prep batter

In a medium bowl, whisk to combine **melted butter, 1 large egg, 1 packed cup brown sugar**, and **¼ teaspoon salt** until mixture is thick and smooth, about 1 minute.



### 4. Finish batter

Add **self rising flour** and **chocolate chips** to bowl. Stir until ingredients are just combined and there are no visible traces of flour.



### 5. Bake blondies

Transfer **batter** to prepared baking dish and spread into an even layer. Sprinkle **sesame seeds** over top.

Bake on center oven rack until **blondies** look set, top is shiny and deeply golden, and edges pull away from dish, 25-30 minutes (careful not to over bake).

Let blondies cool completely, at least 1 hour, before moving onto the next step.



### 6. Make glaze & serve

In a small bowl, whisk to combine **½ cup confectioners' sugar, 1 tablespoon maple syrup**, and **2 teaspoons tahini**; add **½ teaspoon water** at a time until smooth and thin enough to drop from whisk in thick ribbons.

Drizzle glaze over **cooled blondies**. Let **blondies** sit for 15-20 minutes, allowing glaze to set, then cut into 16 squares. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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