

DINNERLY



Funfetti Blondies with White Chocolate



1h



2 Servings

We're giving the classic blondie a very colorful makeover. Mix the sprinkles into a vanilla-forward batter, let it bake to perfection, then melt white chocolate and pour it over top with more sprinkles. This dessert comes together so fast, you'll have even more time to party. We've got you covered! (2p-plan serves 16; 4p-plan serves 24)

WHAT WE SEND

- 1 oz rainbow sprinkles
- 5 oz all-purpose flour ³
- 5 oz granulated sugar
- ¼ oz baking powder
- 2 oz white chocolate chips _{1,4}

WHAT YOU NEED

- 7 Tbsp butter ¹
- 1 large egg ²
- vanilla extract
- kosher salt
- neutral oil

TOOLS

- 8x8-inch baking dish
- nonstick cooking spray
- parchment paper
- microwave

ALLERGENS

Milk (1), Egg (2), Wheat (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 150kcal, Fat 7g, Carbs 20g, Protein 1g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Grease an 8x8-inch baking dish with nonstick cooking spray. Line with parchment paper with a 2-inch overhang on two sides.

Set aside **1 tablespoon sprinkles**. In a small bowl, mix **all remaining sprinkles** with **1 tablespoon flour**.



4. Decorate & serve

In a small bowl, microwave **white chocolate** and **1 teaspoon oil** until melted, about 1 minute. Stir until smooth.

Drizzle **white chocolate** over **blondies**, then immediately top with **reserved sprinkles**. Enjoy!



2. Make batter

In a medium bowl, microwave **7 tablespoons butter** until melted, 30–90 seconds.

Let cool slightly, then add **all of the sugar**, **1 large egg**, **2 teaspoons vanilla**, and **½ teaspoon salt**. Mix until fully combined. Add **remaining flour** and **¼ teaspoon baking powder**; mix until flour is just incorporated. Add **sprinkles and flour mixture**; stir until just combined.



5. ...

What were you expecting, more steps?



3. Bake blondies

Transfer **batter** to prepared baking dish and spread into an even layer. Bake on center oven rack until just browned around the edges, 25–30 minutes. Let cool completely, then remove from baking dish using parchment overhang.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!