



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 flour⁵
- 3 oz chocolate chips^{2,4}
- ¼ oz pkt toasted sesame seeds³
- 2 (2½ oz) confectioners' sugar
- 1 oz maple syrup
- 1 oz tahini³

What you need

- 8 Tbsp unsalted butter (1 stick)²
- 1 large egg¹
- kosher salt

Tools

- microwave
- 8-inch square baking dish

Allergens

Egg (1), Milk (2), Sesame (3), Soy (4), Wheat (5). 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!