

DINNERLY



Brown Butter-Pumpkin Blondies with White Chocolate Chips & Toasted Walnuts



1h



2 Servings

The warm and inviting aroma of our favorite autumnal bake is back! Brown butter. Toasty walnuts. Warm spice blend. White chocolate chips. Did we forget something? Oh right...pumpkin! On their own they're great, but together? Unbeatable. We've got you covered! (2p-plan makes 9 blondies; 4p-plan makes 12—nutrition reflects 1 blondie)

WHAT WE SEND

- 2 (1 oz) walnuts ⁴
- 2 (2 oz) dark brown sugar
- 5 oz granulated sugar
- 15 oz can pumpkin purée
- 5 oz all-purpose flour ⁵
- ¼ oz warm spice blend
- ¼ oz baking powder
- 2 oz white chocolate chips ^{2,3}

WHAT YOU NEED

- 8 tbs butter ²
- ½ tsp kosher salt
- 1 tsp vanilla
- 1 large egg ¹

TOOLS

- small saucepan
- 8x8-inch baking dish
- parchment paper
- rimmed baking sheet

ALLERGENS

Egg (1), Milk (2), Soy (3), Tree Nuts (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 320kcal, Fat 17g, Carbs 37g, Protein 3g



1. Brown butter

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

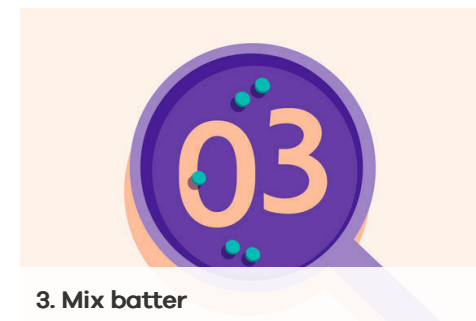
Heat **8 tablespoons butter** over medium in a small saucepan. Cook, stirring occasionally, until amber-colored and nutty in aroma, 5–7 minutes. Transfer to a large bowl to cool slightly.



2. Toast nuts

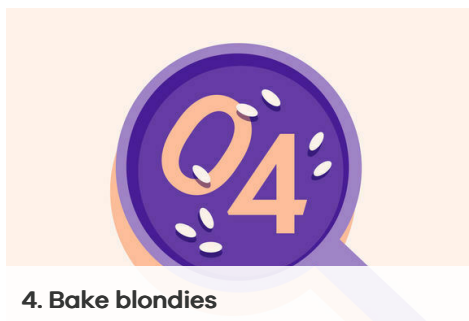
Meanwhile, **grease** an 8x8-inch baking dish and line with parchment paper with a 2-inch overhang on 2 sides (this will make the blondies easier to pull out of the baking dish).

Transfer **walnuts** to a rimmed baking sheet in an even layer. Bake until golden brown and fragrant, 5–7 minutes. Let cool slightly and then coarsely chop.



3. Mix batter

To bowl with **browned butter**, add **brown sugar**, **⅓ cup of the granulated sugar**, **1 teaspoon vanilla**, and **½ teaspoon salt**. Whisk to combine. Stir in **1 egg** and **½ cup of the pumpkin purée**. Add **flour**, **1 teaspoon warm spice blend**, and **½ teaspoon of baking powder**. Mix to combine.



4. Bake blondies

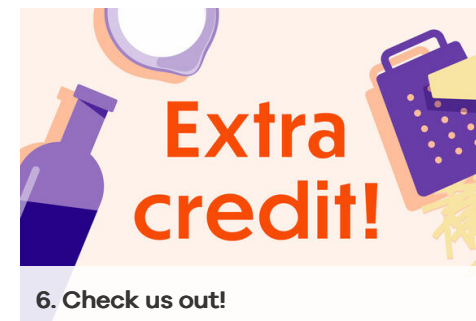
Reserve **1 tablespoon each of chocolate chips and walnuts** for topping. To bowl with **batter**, fold in **remaining chocolate and nuts**.

Transfer **batter** to prepared baking dish and spread into an even layer. Sprinkle **reserved chocolate chips and nuts** on top. Transfer to center oven rack and bake until a toothpick comes out clean and edges begin to brown, 23–27 minutes.



5. Serve

Let **blondies** cool completely. Remove from baking dish and cut into squares for serving. Enjoy!



6. Check us out!

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