



## 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

- 10 oz dark brown sugar (use 1 c)
- 5 oz self-rising flour <sup>1</sup>
- 3 oz chocolate chips <sup>6,7</sup>
- ¼ oz sesame seeds <sup>11</sup>
- 5 oz confectioners sugar (use ½ c)
- 1 oz maple syrup (use 1 Tbsp)
- 1 oz tahini (use 2 tsp) <sup>11</sup>

## What you need

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

## Tools

- 8-inch square baking dish

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

## 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, Proteins 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.



### 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.



### 2. Prep baking dish

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



### 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.



### 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.



### 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!