

# DINNERLY



## Pumpkin Blondies

with Chocolate Chips & Walnuts



30-40min



2 Servings



## WHAT WE SEND

- 2 oz walnuts <sup>3</sup>
- 2 (2 oz) dark brown sugar
- 5 oz granulated sugar
- 15 oz can pumpkin purée
- 5 oz all-purpose flour <sup>4</sup>
- ¼ oz warm spice blend
- ¼ oz baking powder
- 2 oz white chocolate chips <sub>1,5</sub>

## WHAT YOU NEED

- 12 tbs butter <sup>1</sup>
- 1 tsp kosher salt
- 1 tsp vanilla
- 1 large egg <sup>2</sup>

## TOOLS

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

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 0kcal



### 1. Brown butter

Heat oven to 350°F with rack in center.

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



### 2. Toast nuts

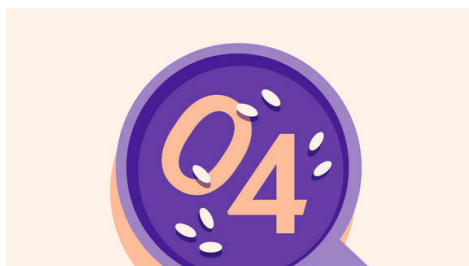
Meanwhile, **grease** an 8x8-inch baking dish and line with parchment paper with a 2-inch overhang on 2 sides (this will make the blondies easier to pull out of the baking dish).

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

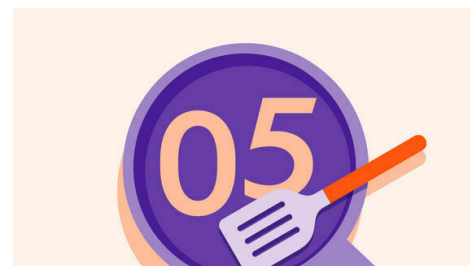
To bowl with **browned butter**, add **brown sugar**, **⅓ cup of the granulated sugar**, **1 teaspoon vanilla**, and **½ teaspoon salt**. Whisk to combine. Add **1 egg** and **½ cup of the pumpkin purée**, whisk to combine. Add **flour**, **1 teaspoon warm spice blend**, and **½ teaspoon of baking powder**.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



### 4. Bake blondies

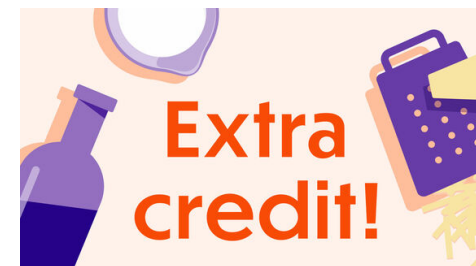
Reserve **1 tablespoon each of chocolate chips and walnuts** for topping. To bowl with **batter**, fold in **remaining chocolate and nuts**.

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 cook 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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