

# DINNERLY



## One-Bowl Blondies with Peanut Butter & Chocolate Chips



30-40min



2 Servings

This dreamy one-bowl treat proves that sometimes, blondies really do have more fun! It's the fudgy sister of brownies and chewy cousin to chocolate chip cookies with a buttery personality that has everyone crowding around the kitchen table. We've got you covered! (2-person plan makes 16 blondies; 4-person plan makes 32)

## WHAT WE SEND

- 2 (1 oz) salted peanuts <sup>5</sup>
- 5 oz dark brown sugar
- 3 (1.15 oz) peanut butter <sup>5</sup>
- 5 oz self-rising flour <sup>1</sup>
- 6 oz chocolate chips <sup>6,7</sup>

## WHAT YOU NEED

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

## TOOLS

- 8x8-inch baking pan or dish

## COOKING TIP

Feel free to add more ingredients from your pantry, like walnuts, pecans, butterscotch chips, white chocolate, candy, coconut, or dried fruit.

## ALLERGENS

Wheat (1), Egg (3), Peanuts (5), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 220kcal, Fat 14g, Carbs 23g, Protein 3g



### 1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Lightly grease an 8x8-inch baking pan or dish.

Roughly chop **all of the peanuts**.



### 2. Make batter

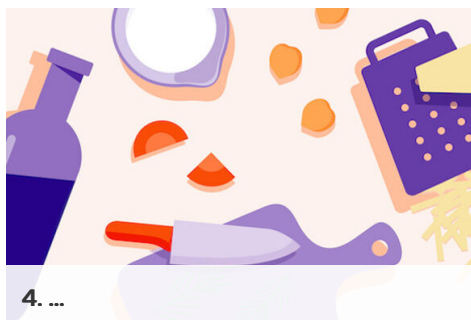
Add **8 tablespoons melted butter** to a medium bowl. Whisk in **¾ cup brown sugar**. Whisk in **1 large egg** and **all of the peanut butter** until fully combined and smooth. Add **1 cup self-rising flour** and **a pinch of salt**; stir until just combined. Stir in **all but 2 tablespoons each of the peanuts and chocolate chips**.



### 3. Bake & serve

Scrape **batter** into prepared pan and sprinkle **remaining peanuts and chocolate chips** over top. Bake on center oven rack until golden brown around edges and a toothpick inserted into center comes out clean, 30–35 minutes (do not overbake).

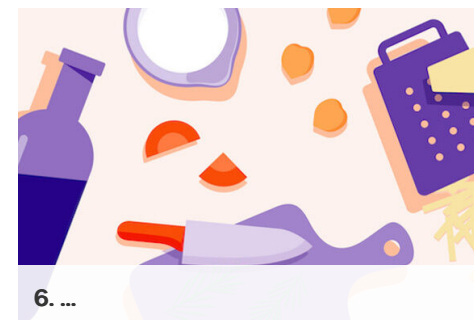
Let **blondies** cool completely before cutting into squares and serving. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!