

DINNERLY



Pumpkin Blondies

with Chocolate Chips & Walnuts



30-40min



2 Servings

WHAT WE SEND

- 15 oz can pumpkin purée
- ¼ oz warm spice blend
- 5 oz granulated sugar
- 2 oz white chocolate chips^{1,3}
- 2 oz walnuts⁴
- 5 oz all-purpose flour⁵
- ¼ oz baking powder
- 2 (2 oz) dark brown sugar

WHAT YOU NEED

- 12 tbs butter¹
- 1 tsp kosher salt
- 1 tsp vanilla
- 1 large egg²

TOOLS

- 8-x-8 baking dish
- small saucepan
- parchment paper

ALLERGENS

Milk (1), Egg (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 0kcal



1. Brown butter

Heat oven to 350° F with rack in center.

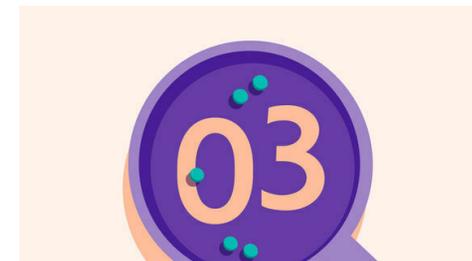
Heat 8 tablespoons butter over medium in small saucepan. Cook, stirring occasionally, until amber colored and nutty in aroma, 5–7 minutes. Transfer to medium bowl to cool slightly.



2. Toast nuts

Meanwhile, grease a small baking dish and line with parchment paper with a 2-inch overhang.

Transfer nuts 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 wet ingredients

To 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 pumpkin, whisk to combine again. Add flour, 1 teaspoon warm spice blend, and ½ teaspoon of baking powder. Mix to combine.



4. Add chocolate

Reserve 1 tablespoon each of chocolate chips and walnuts for topping. 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.