



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 ⁵
- 5 oz dark brown sugar
- 3 (1.15 oz) peanut butter ⁵
- 5 oz self-rising flour ¹
- 2 (3 oz) chocolate chips ^{6,7}

WHAT YOU NEED

- 1 stick (8 Tbsp) butter, melted ⁷
- 1 large egg ³
- 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

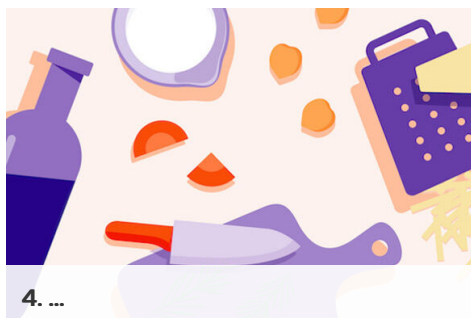
Add **8 tablespoons melted butter** to a medium bowl. Whisk in **¾ cup brown sugar**. Whisk in **1 large egg** and **all of the peanut butter** until fully combined and smooth. Add **1 cup self-rising flour** and **a pinch of salt**; stir until just combined. Stir in **all but 2 tablespoons each of the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



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!