



Choc-Chip Blondies

with Peanut Butter Caramel Drizzle

Grab your Meal Kit
with this symbol



Blondie Mix



Dark Chocolate
Chunks



Caramel Sauce



Peanut Butter



Hands-on: **15** mins
Ready in: **45** mins

Trust us when we say, these blondies are the bee's knees of scrumptious desserts. Like a brownie, but not quite, these fudgy delights are studded with dark chocolate chips and finished off with a decadent gooey peanut caramel drizzled all over. Proceed with caution – these bad boys are addictive!

Pantry items

Butter, Eggs

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You will need

Small saucepan · 20cm square baking tin lined with baking paper

Ingredients

	9 People
butter*	150g
blondie mix	1 packet
dark chocolate chunks	1 packet
eggs*	2
caramel sauce	1 packet (185ml)
peanut butter	1 packet

*Pantry Items

Nutrition

	Per Serving*	Per 100g
Energy (kJ)	2120kJ (507Cal)	1750kJ (418Cal)
Protein (g)	6.6g	5.4g
Fat, total (g)	25.8g	21.3g
- saturated (g)	15.0g	12.4g
Carbohydrate (g)	61.0g	50.4g
- sugars (g)	40.4g	33.4g
Sodium (mg)	492mg	407mg

*This recipe makes 8-10 servings

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Brown the butter

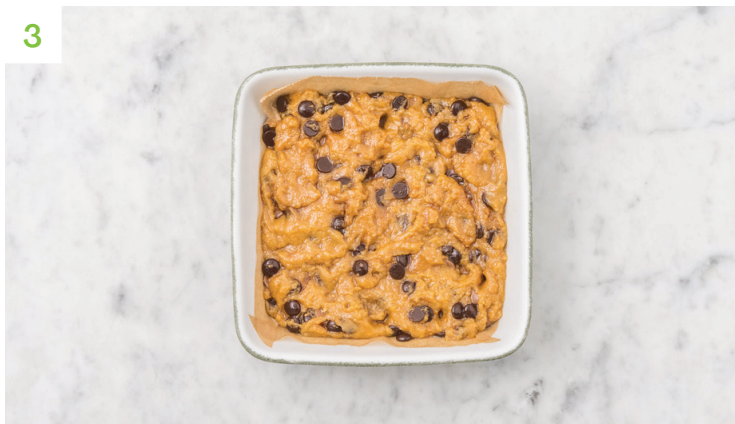
Preheat the oven to **180°C/160°C fan-forced**. In a small saucepan, melt the **butter** over a medium-high heat, until beginning to brown, **2-3 minutes**.

Set aside until cooled slightly, **5 minutes**.



Combine the ingredients

While the butter is cooling, line a 20cm square baking tin with baking paper. In a medium bowl, add the **blondie mix** and **dark chocolate chunks**. Stir until the chocolate chunks are well coated. Add the **eggs** and browned **butter** and stir to combine.



Bake the blondie

Pour the **blondie mixture** into the prepared baking tin and spread evenly using a spatula. Bake until just firm to the touch, **25-28 minutes**. Leave to cool in the tin for **15 minutes**. While the blondie is cooling, add the **caramel sauce**, **peanut butter** and a pinch of **salt** to a small bowl. Whisk with a fork, until well combined.

TIP: To check if the blondies are done, stick a toothpick or skewer in the centre. It should come out clean.



Serve up

Slice the blondie into 9 squares. Serve the choc-chip blondies warm on a serving dish and drizzle with the peanut caramel.

TIP: This caramel sauce is very sweet, add a little or as much as you'd like!

Enjoy!