

# Blondies: the Next Generation

Steve Caccavo was one of the founding owners of The Well-Bred Loaf, Inc. He invented Blondies in the late 1970s, and when the company was sold in 1996, the original Well-Bred Loaf® recipes were sold along with the company. While this Blondie recipe is not “the original,” Steve, along with a number of Blondies fans from long ago, can attest that these are as good as the originals.

Abbreviations: tsp = teaspoon; T = tablespoon (= 3 tsp); C = Cup; oz = ounce.

Recommendation: use a 5-qt mixer.

## Ingredients

1 ½ C all-purpose flour (recommended: unbleached)  
1 tsp. baking powder  
½ tsp. salt  
1 ½ sticks (12 T) sweet (unsalted) butter  
10 ½ oz (1 ½ C packed) light brown sugar  
2 large eggs  
4 tsp. (= 1T + 3 tsp) vanilla extract  
½ C (3 oz) white chocolate morsels (use large size, not tiny ones)  
½ C (3 oz) semisweet chocolate morsels (use large size, not tiny ones)  
4 oz (1 C) pecan pieces & walnut pieces

Revised baking time
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## First Step:

Preheat the oven to **350 degrees**. Put the rack in the middle position.

Melt the butter and let it cool.

Toast the pecan & walnut pieces on a metal tray in the oven; set aside to cool.

**Line a 13” X 9” glass pan with aluminum foil**, with the foil extending over the edges. Spray the foil with “Pam” or brush with butter, to avoid sticking.

## Second Step – the Dry Mix:

Mix the flour, baking powder, salt, toasted pecans, and both types of chocolate morsels together in a bowl (not the bowl for the mixer).

## Third Step – the Wet Mix:

With the mixer (using whisk attachment), mix the butter and sugar together until blended. Scrape away from the sides of the bowl with a rubber spatula. Mix in the eggs and vanilla until combined. **DO NOT OVERBEAT.**

## Fourth Step – Add the Dry Mix to the Wet Mix:

Stir in the Dry Mix (from Second Step), using the **LOW** speed on the mixer; stop when it is just blended in. **DO NOT OVERMIX.**

## Fifth Step – Bowl to Pan to Oven:

Using rubber spatula, scrape the mixed batter into the foil-lined baking pan and spread it evenly. Put into preheated oven. Bake the Blondies for **about 40 minutes (turn the pan around after 25 minutes** for an even bake), then use a toothpick to test the center. If it comes out with too much “stuff” on it (or too liquid-y) bake a few more minutes. The Blondies should be pulling away from the side of the pan when done. When it tests “done,” remove the Blondies from the oven and place on a wire cooling rack. **NOTE:** in addition to the “toothpick test,” if the Blondies are very sunken in the middle, they are not baked enough.

## Cooling:

Let Blondies cool completely (2 hrs. or so). Cut into appropriate-size pieces (your choice). Enjoy!  
**NOTE:** regardless of the number of pieces you cut, there **HAVE** been reports of individuals who consider this a single-serving-size recipe. **THAT** is not recommended!