

Choco Fever Dream

Chewy Cinnamon Sugar Blondies Recipe

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup packed brown sugar
- [ ] 2 large eggs
- [ ] 2 teaspoons vanilla extract
- [ ] 1 tablespoon lemon zest
- [ ] 2 cups all-purpose flour
- [ ] 1 teaspoon baking powder
- [ ] ½ teaspoon salt

Cinnamon Sugar Topping

- [ ] ¼ cup granulated sugar
- [ ] 2 teaspoons ground cinnamon
- [ ] 1 tablespoon melted butter (for brushing)

Instructions

1. Preheat the oven to 350°F (175°C). Lightly grease an 8×8-inch square pan.
2. In a large bowl, cream the softened butter with brown sugar until fluffy; add eggs one at a time, then stir in vanilla and lemon zest.
3. In a separate bowl whisk flour, baking powder, and salt; gradually fold into the butter mixture just until combined.
4. Spread the batter evenly in the prepared pan. In a small bowl mix the cinnamon and sugar, then sprinkle over the top. Brush lightly with melted butter.
5. Bake for 20-25 minutes, until the edges are golden and a toothpick inserted near the center comes out with a few moist crumbs.
6. Allow to cool in the pan for 10 minutes, then cut into squares and serve warm.

Nutrition per serving

280 kcal	3 g	38 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a deeper caramel flavor, brown the butter a minute longer before creaming.
- For extra crunch, drizzle a thin layer of honey over the topping before baking.
- These blondies freeze well; wrap individually in parchment before placing in a freezer bag.