

Choco Fever Dream

Cinnamon Sugar Blondies – Easy Fall Treat

15 min Prep time	**20 min** Cook time	**35 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup (2 sticks) unsalted butter, melted
- [ ] 1 cup brown sugar, packed
- [ ] 2 large eggs, room temperature
- [ ] 1 tsp vanilla extract
- [ ] 1 1/2 cups all-purpose flour
- [ ] 1/2 tsp baking powder
- [ ] 1/4 tsp salt
- [ ] 1/2 cup granulated sugar
- [ ] 2 tsp ground cinnamon

Instructions

1. Preheat the oven to 350°F (175°C) and line an 8-inch square pan with parchment paper.
2. In a bowl, whisk melted butter with brown sugar until smooth; stir in eggs one at a time, then add vanilla.
3. Sift together flour, baking powder, and salt; fold into the wet mixture until just combined.
4. Spread the batter evenly in the pan. In a small bowl, mix granulated sugar and cinnamon, then sprinkle over the top.
5. Bake for 18-20 minutes, or 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 lift out using the parchment and cut into squares.

Nutrition per serving

260 kcal	3 g	35 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra caramel notes, swirl in a tablespoon of maple syrup before baking.
- If you prefer a chewier texture, reduce the flour by 2 tablespoons.
- A pinch of sea salt on the topping heightens the sweetness.