

# Chocolate Chip Blondies

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**Found in:** HACCP Process 3

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**Created at:** SAGE House #S0900

## Contains

Wheat (W), Gluten (G), Egg (E), Milk (Mi), Soy (So)

## Eating Patterns

Vegetarian (V)

## Information

|                                |          |                            |         |
|--------------------------------|----------|----------------------------|---------|
| <b>Dot Color:</b>              | Red      | <b>Yield:</b>              | 3.75 lb |
| <b>Portion Size:</b>           | 2 1/2 oz | <b>Number of Portions:</b> | 24      |
| <b>Prep Time:</b>              | 0h 30m   |                            |         |
| <b>Cook Time:</b>              | 0h 20m   |                            |         |
| <b>Primary Cooking Method:</b> | Bake     |                            |         |

| Ingredient                       | Allergen(s) | Amount     |
|----------------------------------|-------------|------------|
| pan spray                        | LM-So       |            |
| all-purpose flour                | W, G        | 12 oz      |
| salt                             |             | 3/4 tsp    |
| baking powder                    |             | 1 2/3 tsp  |
| salted butter                    | Mi          | 7 oz       |
| granulated sugar                 |             | 9 1/3oz    |
| brown sugar                      |             | 10 oz      |
| shell eggs                       | E           | 3 1/2 each |
| pure vanilla extract             |             | 1 Tbs      |
| semisweet chocolate baking chips | Mi, So      | 18 oz      |

## Methods

Preheat oven to 350°F. Coat sheet pan(s) with pan spray and line each with parchment paper.

Sift flour, salt and baking powder; set aside.

Using a mixer, cream together butter, granulated sugar and brown sugar. Add eggs, one at a time, waiting until fully incorporated before adding next one. Mix in vanilla extract.

Add dry ingredients and mix until incorporated. Fold in chocolate chips.

Evenly divide batter between pans. Bake for about 20 minutes.

Remove from oven and cool. Cut each pan 6 by 4 to yield 24 pieces per pan.