

Betty's White Chocolate Blondies Recipe



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In this video, Betty demonstrates how to make mouth-watering White Chocolate Blondies! These are for her grandson, Carter, to take to a potluck dinner for his graduation from the 3-year-old Burrier Program at Eastern Kentucky University. For that reason, I chose to make a finger food and to slice them into small rectangles for small hands to hold.

Ingredients:

4 egg whites, beaten until stiff peaks form

1/2 cup butter, softened to room temperature

1/2 cup light brown sugar, firmly packed

1/4 cup white granulated sugar

1 teaspoon vanilla extract

1 1/4 cups self-rising flour

1/2 cup milk

8 oz. white chocolate chips

1/2 cup walnuts, optional (I omitted walnuts because of possible allergies children might have to nuts, and also knowing that most children don't really like nuts!)

cooking oil spray

Beat 4 egg whites in a large mixing bowl, until stiff peaks form. Add 1/2 cup softened butter, 1/2 cup brown sugar, 1/4 cup white sugar, and 1 teaspoon vanilla extract. Mix with an electric mixer until batter is smooth. Add 1 1/4 cups self-rising flour to the batter and mix until smooth. Add 1/2 cup milk, 8 oz. white chocolate chips, and 1/2 cup walnuts (if desired) and mix until smooth. Pour batter into a 9-inch by 13-inch by 2-inch baking pan that has been sprayed with cooking oil spray. Bake in a 325 degree oven 40 to 45 minutes, or until the blondies are golden brown on top and a toothpick inserted into the center comes out clean. Cool, and slice into rectangles or squares of desired size. (These are great served warm, too--recipe for that tomorrow!) I hope you like these White Chocolate Blondies; they are quite versatile! --Betty