

Betty's Applebee's-Style Blondies with Maple-Walnut Sauce Recipe



Uploaded on 15 May 2010

In this video, Betty demonstrates how to make Applebee's-Style Blondies with Maple-Walnut Sauce. This dessert is just like the one you will find served at Applebee's Restaurant--even on a small, hot cast iron skillet! The method for making blondies is demonstrated in my previous video upload, but I will repeat the ingredients here. The emphasis of this video is the making of the luscious, warm Maple-Walnut Sauce!

Ingredients (for blondies):

- 4 egg whites
- 1/2 cup butter
- 1/2 cup light brown sugar
- 1/4 cup white sugar
- 1 teaspoon vanilla extract
- 1 1/4 cups self-rising flour
- 1/2 cup milk
- 8 oz. white chocolate chips
- 1/2 cup chopped walnuts (optional)

Make blondies according to the directions given in Betty's White Chocolate Blondies. Cut the blondies into 8 equally-sized servings. While the blondies are baking, make your Maple-Walnut Sauce,

Ingredients for Maple-Walnut Sauce (You make adjust the amount, if you like more or less. This is the standard amount for 8 blondies):

- 1/2 cup butter, softened to room temperature
- 1/2 cup powdered sugar
- 1/4 cup cream cheese, softened
- 2 tablespoons maple syrup
- 1/4 teaspoon salt
- 8 scoops vanilla ice cream
- 1/2 cup walnuts, chopped

Place 1/2 cup softened butter, 1/2 cup powdered sugar, 1/4 cup softened cream cheese, 2 tablespoons maple syrup, and 1/4 teaspoon salt in a medium-sized mixing bowl. Mix with an electric mixer until smooth. When ready to serve your Applebee's-Style Blondie, heat a small cast iron skillet on the top of the stove or in the oven until very hot. Place your Maple-Walnut sauce mixture in a microwave oven and heat until warm. Place a warm blondie (1/8 of the baked blondie recipe) in the hot skillet. Place a scoop of vanilla ice cream on top of the blondie. Pour warm Maple-Walnut Sauce over the top of the vanilla ice cream. Sprinkle with chopped walnuts. Serve while sauce is sizzling in the iron skillet. Delicious!!! I hope you enjoy these blondies the way that Applebee's serves them! --Betty :)