



Long Livo

Chewy Cinnamon Sugar Blondies Recipe

15 min

Prep time

4

Servings

25 min

Cook time

Easy

Difficulty

40 min

Total time

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

Calories

3 g

Protein

38 g

Carbs

12 g

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.