



Long Livo

Cinnamon Sugar Blondies – Easy Fall Treat

15 min

Prep time

8

Servings

20 min

Cook time

Easy

Difficulty

35 min

Total time

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

Calories

3 g

Protein

35 g

Carbs

12 g

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.