

NCFC'S KIDS CLUB MEAL KIT: CRANBERRY & CHOCOLATE BLONDIES



NELSON
community food centre

CRANBERRY & CHOCOLATE BLONDIES



INGREDIENTS:

- 1/2 cup unsalted butter, melted
- 1 large egg
- 1 cup light brown sugar, packed
- 1 tablespoon vanilla extract
- 1/2 teaspoon ground cinnamon
- 1 cup all-purpose flour
- 3/4 cup dried cranberries
- 3/4 cup semi-sweet chocolate chips

OPTIONAL ADD-INS

- 1 tsp Orange or lemon zest
- 1/3 cup Nuts or seeds
- 1/3 cup coconut flakes
- Use half the sugar and add a mashed banana

INSTRUCTIONS:

- Preheat oven to 350F.
- Grease an 8-by-8-inch baking pan.
- In a large, microwave-safe bowl melt the butter for 40 seconds, or melt in a pan over low heat. Let it cool momentarily before adding the egg so you don't scramble it.
- Add the egg, brown sugar, vanilla, cinnamon, and whisk until smooth.
- Add the flour and stir until just combined. Don't over mix.
- Stir in the cranberries and chocolate chips. This is when you can mix in your optional add-ins.
- Turn batter out into prepared pan, smoothing the top lightly with a spatula (or wet fingers).
- Bake for about 24 min for soft blondies or 26 for firmer blondies.
- Allow blondies to cool in pan for at least 1 hour before slicing and serving.