

## Brown Butter Blondies

(Martha Stewart)

### INGREDIENTS

Makes about 1 dozen.

- 1 1/4 cups (2 1/2 sticks) unsalted butter, plus more for pan
- 2 1/4 cups all-purpose flour, plus more for pan
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons salt
- 2 cups packed light-brown sugar
- 1/2 cup granulated sugar
- 3 large eggs
- 2 1/2 teaspoons pure vanilla extract
- 1 cup chopped walnuts (about 4 ounces)
- 1 cup toffee bits



### DIRECTIONS

Preheat oven to 350 degrees. Butter a 9-by-13-inch baking pan. Or line bottom of pan with parchment paper.

In a saucepan over medium heat, heat the butter until it turns golden brown. This may take a while, about 10-15 minutes. Remove from heat, and let cool. Strain if there are any darkened solids in the butter.

Whisk together flour, baking powder, and salt.

In the bowl of an electric mixer, combine browned butter and both sugars. Stir with a wooden spoon until combined.

Attach bowl to mixer and add eggs. Using a paddle attachment, beat on medium-high speed until light and fluffy, about 3 minutes. Add vanilla, and beat to combine.

Add flour mixture, walnuts, and toffee bits. Mix until thoroughly combined, and spoon into prepared pan. Smooth the top with a spatula.

Bake until a cake tester inserted in the center comes out clean, 35 to 40 minutes (do not overbake).

Transfer to a wire rack to cool complete.

Lift out using the edges of the parchment paper.  
Cut the blondies into 3-inch squares or smaller if desired.

Blondies can be stored in an airtight container at room temperature up to 3 days.