



## **Toffee Brownie Bits That Are Great for Parties**

### **Blondie Brownies Dippin' Sticks**

*Brownies relative – chewy texture and buttery richness with no dark chocolate*

- 10 Tablespoons unsalted butter
  - 1 cup and 2 Tablespoons all-purpose flour
  - 3/4 teaspoon baking powder
  - 3/4 teaspoon salt
  - 1 cup light brown sugar
  - 1/4 cup granulated sugar
  - 2 large eggs
  - 1-1/4 teaspoon pure vanilla extract
  - 1/2 cup chopped pecans
  - 1/2 cup toffee bits
  - 36 popsicle or candy apple sticks
- Serve with: Chocolate or caramel syrup; chopped pecans as desired

1. Preheat oven to 350 degrees F. Line an 8-inch square pan or baking dish with aluminum foil; grease with butter or cooking spray. Set aside.
2. In a saucepan over medium heat, melt butter, stirring occasionally until milk solids turn deep golden brown. Remove from heat; transfer to a mixing bowl, scraping all the browned bits from the pan. Let cool.
3. In a separate bowl, stir together flour, baking powder, and salt.
4. In the mixing bowl, beat brown sugar and granulated sugar to the cooled brown butter. Add eggs and vanilla; beat on medium high speed until light in color, about 3 minutes. Stir in flour mixture, pecans, and toffee bits. Mix until thoroughly combined. Spoon batter evenly into the prepared pan.
5. Bake until a cake tester inserted in the center comes out almost clean, about 30 minutes. Do not overbake the brownies.
6. Remove pan from oven; cool on wire rack. Chill in refrigerator until firm for easier cutting and inserting the sticks.
7. **To Serve:** Cut into 36 individual square bits. Place a popsicle stick into the center of each small brownie bit. Serve with a bowl of chocolate or caramel syrup for dipping and a bowl of fine chopped pecans. Chill in the refrigerator until serving. Yield: 36 small blond brownie bits.

**Recipe Inspired by:** TaraTeaspoon, *Delicious Gatherings* book, *Browned Butter Toffee Blondies*.

**About the Recipe:** The first recipe for Blondies was baked back in 1896 when Fannie Farmer made a brownie without chocolate. Blondies are a golden color and may have different chips or other add-ins. They are typically served in a bar shape, but we made little squares so we could serve them as dippers. These brownies are party perfect for fun and snacking.