

Biscoff Cookie Blondies

Servings:	Prep Time:	Cook Time	Total Time:
24 mini blondies	10 minutes	25 mins	35 minutes

Ingredients:

- 1 ¼ c flour
- ½ tsp baking powder
- ½ tsp salt
- ½ c butter
- 2/3 c brown sugar
- ½ c Biscoff Cookie Butter, divided
- 1 tsp vanilla extract
- 1 large egg



Instructions:

1. Preheat oven to 350F. Butter and flour an 8 x 8-inch square baking dish.
2. In a large bowl, combine the flour, baking powder, and salt.
3. In a medium bowl, melt the butter in the microwave, 30 seconds at a time. Add the brown sugar and stir to combine.
4. In a separate small bowl, add the Biscoff Cookie Butter and microwave for 30 seconds at a time until melted. Add ¼ **cup only** of the melted Biscoff to the butter and sugar mixture. The remaining half will be used to drizzle on top of the blondie batter before baking.
5. Add the vanilla extract. Test to make sure the ingredients are not too warm (should be room temperature), then add the egg and combine.
6. Add the wet ingredients to the dry ingredients and stir gently to combine. **Do not overmix.**
7. Press the batter into the baking dish. Drizzle with the remaining ¼ c of Biscoff.
8. Bake at 350F for 25 minutes. Allow to cool before cutting and serving.