**Apple Cinnamon Blondies**

**Please read the tips below before starting for the best quality!**

For blondie mix:

* 1 cup, unsalted butter
* 2 1/3 cups all-purpose flour
* 1 ½ teaspoon baking powder
* ½ teaspoon salt
* 1 teaspoon cinnamon
* 1/4 teaspoon nutmeg
* 1 2/3 cups brown sugar
* 2 eggs
* 1 1/2 teaspoon vanilla extract

For apple:

* 2 cups Honeycrisp apples; peeled, cored, and small dice
* ¼ teaspoon cinnamon
* 1 tablespoon unsalted butter

For maple cream cheese frosting:

* 8 oz cream cheese, soft and room temp
* 1 stick (1/2 cup) unsalted butter, soft and room temp
* 1 cup powdered sugar
* ¼ cup maple syrup
* ½ teaspoon cinnamon

TIPS:

* Scale the flour out using an actual scale and not measuring cups. It gives a more precise measure.
* Make sure the ingredients in the maple frosting are super room temperature and soft. It will be creamy and smooth versus lumpy when the ingredients are still cold.
* Make sure you have a 9x13 pan.
* Crumble the parchment paper and then spread it out in the baking dish before pouring the mix in. You can reach all corners of the pan!
* If you make this recipe, please send documents of how it turned out! Thanks, and enjoy.

**APPLE CINNAMON BLONDIE RECIPE**

**Blondie and Apple Mix:**

* **Preheat your oven to 350.**
* **In a large pot on low heat, melt 1 cup of butter (2 sticks). This will be for the blondie mix. Set it to the side once melted.**
* **In a medium bowl, add the flour, cinnamon, nutmeg, salt, and baking powder. Whisk together until it is combined. Set it to the side.**
* **In another pot, melt 1 tablespoon of butter. Once your butter is melted turn the heat up to low-medium to slightly brown the butter. It should only take a few minutes, so stir it to avoid burning. Once browned, add your apples to the butter. Add cinnamon and cook for 10 minutes.**
* **While that’s cooking, the 2 sticks of butter that you melted and set to the side, add that to a bowl with the brown sugar, eggs, and vanilla. Mix until combined. Fold in your dry ingredients that you set aside.**
* **Your apples should be done at this point. Fold the apples into your Blondie mix.**
* **Pour ingredients into a 9x13 baking dish, lined with parchment paper. (You can butter the parchment paper.)**
* **Bake for 35-45 minutes.**
* **Cool off until room temperature before frosting.**

**Maple Frosting:**

* **Add all the ingredients to a large bowl and whisk until smooth and combined.**
* **If you are using a mixing stand, attach the paddle attachment and cream on a medium speed for about 30-45 seconds.**
* **Spread the frosting with a rubber spatula on to the blondies.**
* **Sprinkle a little cinnamon on top if you’re feeling fancy!**
* **Slice into portions.**

**ENJOY!!!**