

# Gluten Free Butterscotch Blondies

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## Ingredients

- 2 Cups gluten free flour
- ¾ Cup brown sugar
- ½ Cup cane sugar
- 1 ½ tsp. baking powder
- ¾ tsp. salt
- 1 Cup butter
- 2 tsp. vanilla extract
- 3ea eggs
- ½ Cup butterscotch chips

## Plating

Dollop a circular spoonful of caramel onto one side of the plate. Place the back of the spoon firmly in the center of the sauce, then drag it in one smooth motion toward the opposite edge to create a stylish “tear-drop” smear. Layer sliced blondies, finish off with some delicious ice cream!

## Procedure

1. Preheat oven 350°F
2. Add butter to a small sauce pot, cook on low-medium heat for 5-9 minutes. You are making a “brown butter”, when it is ready it will have a golden brown color with a nutty aroma. **Let the butter cool.**
3. In a mixer with a paddle attachment mix together **cooled** butter, eggs, and vanilla.
4. Add flour, brown sugar, cane sugar, baking powder, salt, and butterscotch chips to the mixer. Mix until well incorporated
5. Lightly grease a 8x8 pan, pour in batter, and spread out evenly.
6. Bake the blondies at 350°F for 18-22 minutes. The shorter the baking time the gooey they will be.
7. Remove the blondies from the oven, let them rest in the pan for 5 minutes. Remove the blondies and finish cooling on a wire rack.