

Butterscotch Blondie



Serves: 16

300g butter
250g **Chelsea Raw Sugar** (1 cup)
4 eggs (size 7)
130g white chocolate melts/buttons (1 cup)
115g **Chelsea Golden Syrup** (1/3 cup)
500g plain flour (4 cups)
5g baking soda (1 tsp)
1 pinch of salt
115g chopped walnuts (1 cup)
10ml vanilla essence (2 tsp)

Butterscotch Sauce

400g **Chelsea Soft Brown Sugar** (2 cups)
250ml cream
50g butter
5ml vanilla essence (1 tsp)

Method

Pre-heat the oven to 160°C conventional bake. Line a 24cm x 34cm tin with baking paper, covering the sides and base.

Cream the butter and sugar with an electric beater for at least 4-5 minutes, until smooth and creamy. Add the eggs one at a time, beating well between each addition.

Melt the white chocolate and golden syrup together in the microwave or a saucepan until smooth and combined.

Fold the flour, baking soda and salt into the butter mixture along with the melted chocolate and golden syrup, walnuts and vanilla.

Spoon into the prepared tin and smooth the top. Bake for 20-30 minutes until cooked but still soft and fudgy in the centre (when testing with a skewer, there should be a few fudgy crumbs attached that can be rolled into a ball between the fingertips).

Butterscotch Sauce: Combine all of the ingredients in medium sized saucepan, stir over a low heat until the sugar has dissolved and the butter melted. Continue to cook until the sauce thickens slightly.

Variations

- Place banana slices over the top before baking.
- Sprinkle the top with extra chopped nuts for a crunchier topping.
- Drizzle with melted white chocolate in lines or a lattice pattern once completely cooled.

Nutrition

Contains gluten (wheat), eggs, nuts and dairy.



Service

Cut into 4 x 4 to make 16 pieces.

Cut thin strips of baking paper and lay across the top of cooled Blondie in a striped or criss-cross pattern. Dust liberally with Chelsea Icing Sugar then remove paper carefully leaving a decorative pattern.

Warm slightly and drizzle with butterscotch sauce. Serve with a dollop of whipped or thickened cream.

TOTAL COST*	\$11.22
COST PER PORTION	\$0.70
GROSS PROFIT %	70%
SALES TAX %	15%
MIN. SELLING PRICE (per portion)	\$2.69

*Cost based on average wholesale prices March 2016



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