

Blonde Brownies

This is our go-to holiday bar cookie for Valentine's Day or any holiday by using holiday themed chocolate coated candies. Enjoy more recipes from Holly Clegg's cookbook, *trim&TERRIFIC Kitchen 101: Secrets to Cooking Confidence*.



INGREDIENTS

1/2 cup butter, melted
1 2/3 cups light brown sugar
2 eggs
1 tablespoon vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon baking soda
1/4 cup skim milk
1 cup holiday colored chocolate coated candies

PREPARATION

1. Preheat oven to 350°F. Coat a 13x9x2 inch baking pan with nonstick cooking spray.
2. In a large bowl, combine butter and brown sugar. Add eggs one at a time, beating well. Add vanilla.
3. In bowl, combine flour, baking powder and baking soda. Gradually stir into sugar mixture alternately with milk. Stir in chocolate candies. Transfer to pan.
4. Bake 18-20 minutes or until toothpick inserted in center comes out clean. Don't overcook.

NUTRITIONAL ANALYSIS (per serving)

Makes 48 squares

91 Calories
30% Calories from Fat
3g Fat
2g Saturated Fat
13mg Cholesterol
49mg Sodium
15g Carbohydrates
0g Dietary Fiber
10g Total Sugars
1g Protein
Dietary Exchanges: 1 other carbohydrate, 1/2 fat

Terrific Tip: You don't need a mixer for this recipe as you can stir everything easily in a bowl. You can use semisweet or butterscotch chips year-round.