



White Chocolate Fudge Blondies with Raspberries

You know about brownies, but do you know about blondies? These delicious blondies are made with white chocolate and raspberries. They're super tasty now that spring has started, and the raspberries give it an extra fresh taste. The blondies include light brown sugar, which makes it extra creamy as the light brown sugar has kind of a caramel flavour. The white chocolate fudge blondies with raspberries are perfect to combine with a cup of tea, or as a yummy dessert.

Boodschappenlijstje



FunCakes Bake Release Spray 200ml

F54100
€4.99

Ingredients for the White Chocolate Fudge Blondies with Raspberries

- 225 grams of unsalted (cream)butter
- 360 grams of light brown (caster) sugar
- 275 grams of flour
- 2 medium sized eggs
- 1 stick of vanilla
- Pinch of salt
- 150 grams of white chocolate
- 125 grams of frozen raspberries

Other necessities for the White Chocolate Fudge Blondies with Raspberries

- Wilton Recipe Right Square Pan 20x20
- Parchment paper
- Baking spray

Step 1: Making the batter for the White Chocolate Fudge Blondies with Raspberries

Preheat the oven to 210°C (convection oven 190°C). Line the bottom of the square pan with a fitting piece of parchment paper and grease the sides of the pan with some baking spray.

Melt the butter in the microwave, or in a pan but make sure the butter does not turn brown. Mix the melted butter together with the light brown (caster) sugar in a bowl at a medium speed until a smooth batter, this will take a few minutes.

When it's a smooth batter, add the eggs to the mix one by one. Add the second egg once the first egg has been completely included in the batter.

Scrape the vanilla from the stick and add it to the batter. Mix this for three minutes at the highest speed.

Turn off the mixer, and add the flour together with a pinch of salt. Turn the mixer on at the lowest speed and mix the batter afterwards for about one minute at the highest speed.

Cut the white chocolate into pieces and scoop 100 grams together with 125 grams of frozen raspberries through the batter (it's best to use frozen raspberries, because you'll break the fresh raspberries in the firm batter).

Step 2: Baking the White Chocolate Fudge Blondies with Raspberries

Pour the batter into the square pan with the use of a spatula and bake the blondies for about 30-35 minutes until it has a light brown colour. The top and the edges of the blondies will turn brown while the inside stays soft. Once the blondie has cooled off, it will firm up again.

Step 3: Decorating the White Chocolate Fudge Blondies with Raspberries

Take the blondies out of the pan when it has cooled off completely, otherwise the blondie will break.

Cut the blondies into 16 pieces and melt some of the left over white chocolate in the microwave.
Drizzle the white chocolate over the blondies.