Chocolate Chip Pecan Blondies

Makes 16 squares

Ingredients

1 stick (1/2 cup) unsalted butter, melted
1/2 cup packed dark brown sugar
1/3 cup granulated sugar
1 large egg
1 teaspoon vanilla extract
1 cup all-purpose flour, spooned into measuring cup and leveled-off
1/2 teaspoon salt
3/4 cup semisweet chocolate chips
1/2 cup chopped pecans (optional)

Preheat the oven to 350 degrees. Lina an 8-inch square baking pan with an 8x11-inch piece of parchment paper, leaving a 2-inch overhang on two sides. You'll have to create seams in the corners and along the edges of the pan to get it to stay put (you can always add a few dots of butter underneath if necessary).

In a large bowl of an electric mixer, beat the melted butter with the brown sugar and granulated sugar until well combined, about 2 minutes. Beat in the egg and vanilla. On low speed, mix in the flour and salt until just blended. Stir in the chocolate chips and nuts. Transfer the batter to the prepared pan and spread evenly with a rubber spatula.

Bake for 25 to 30 minutes, until the top is set and lightly golden. Set the pan on a wire rack to cool. Using the parchment overhang, lift the blondie "cake" from the pan and transfer it to a cutting board; cut into 16 squares.

Freezer-Friendly Instructions: The blondies can be frozen for up to 3 months. After they are completely cooled, double-wrap them securely with aluminum foil or plastic freezer wrap. Thaw overnight on the countertop before serving.

Credit: onceuponachef.com