

GUASTELLO'S VILLAGE MARKET

Chocolate Chip Cherry Bars

Serves 1

Ingredients

1/2 cup unsalted butter, melted (1 stick)
1 cup light brown sugar, packed
1 large egg
2 teaspoons vanilla extract
1 cup all-purpose flour
1/4 teaspoon salt, optional
3/4 to 1 cup semi-sweet chocolate chips
1 cup cherries (fresh or frozen)*

Instructions:

Preheat oven to 350F. Line an 8-by-8-inch pan with aluminum foil, spray with cooking spray; set aside. In a medium microwave-safe bowl, melt the butter, about 60 seconds. To the melted butter, add the brown sugar and stir to combine.

Add the egg, vanilla, and stir to combine. Add the flour, salt, and stir until just combined, taking care not to over mix or the blondies will be tough.

Fold in chocolate chips, fruit (I don't halve the cherries: I like them chunky and big), and pour batter into prepared pan, smoothing it lightly with a spatula or offset knife if necessary.

Bake for 27 to 32 minutes, or until edges begin to slightly pull away from sides of pan and center is set.**

Allow bars to cool for at least 1 hour before slicing and serving. Blondies can be stored in an airtight container at room temperature or in the refrigerator for up to 1 week or frozen for up to 3 months.

Cook's Notes:

Can also use a combination of plums, peaches, nectarines, raspberries, blueberries, strawberries, and blackberries.

**Baking time will vary based on types of fruit used and the moisture content of the fruit; and how gooey you like your blondies. A toothpick inserted into the middle may not come out clean due to the chocolate chips or juicy fruit.

Credit: averiecooks.com