

White Chocolate-Gingerbread Blondies

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Yield Makes about 48 2-inch squares

Ingredients

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- Vegetable-oil cooking spray
- 2 3/4 cups plus 1 tablespoon all-purpose flour
- 1 1/4 teaspoons baking soda
- 1 1/4 teaspoons salt
- 1 1/4 teaspoons ground cinnamon
- 1 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 2 1/2 sticks (20 tablespoons) unsalted butter, room temperature
- 1 1/4 cups packed light-brown sugar
- 1/2 cup plus 2 tablespoons granulated sugar
- 2 large eggs, plus 1 large egg yolk
- 1 1/4 teaspoons pure vanilla extract
- 1/3 cup unsulfured molasses
- 10 ounces white chocolate, coarsely chopped

Directions

1. Preheat oven to 350 degrees. Coat a 17-by-12-inch rimmed baking sheet with cooking spray. Line bottom with parchment cut to fit, and coat parchment. Whisk together flour, baking soda, salt, and spices.
2. Beat butter and brown and granulated sugars with a mixer on medium-high speed until pale and fluffy. Add eggs and yolk, 1 at a time, beating well after each addition and scraping down sides of bowl as needed. Beat in vanilla and molasses. Reduce speed to low. Gradually add flour mixture, and beat until just combined. Stir in white chocolate.
3. Spread batter into prepared pan. Bake until edges are golden, about 25 minutes. Let cool completely in pan on a wire rack. Cut into 2-inch squares or desired shape.

Cook's Note Blondies can be stored in an airtight container for up to 1 week.