



# Chocolate Chip Cashew Blondies

Makes 35

This is John's favorite recipe for crowd. If you double the recipe it makes a ½ sheet tray or 72 pieces. They freeze well after baking and can be iced with chocolate ganache to make them more fancy!

## Ingredients

- 1-1/2 cups packed brown sugar
- 1/2 cup butter, melted
- 2 large eggs, lightly beaten, room temperature
- 1 teaspoon vanilla extract
- 1-1/2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup semisweet chocolate chips
- ¾ cup salted cashews

## Directions

- In a large bowl, combine the brown sugar, butter, eggs and vanilla just until blended.
- Combine the flour, baking powder and salt; add to brown sugar mixture.
- Stir in chocolate chips and cashews
- Spread mixture into a greased 13x9-in. baking pan.
- Bake at 350° until a toothpick inserted in the center comes out clean, 18-20 minutes.
- Cool on a wire rack. Cut into bars.