

Recipes from New York Times Bestselling Author
SUSAN MALLERY

Mischief Bay Blondies

INGREDIENTS:

- 1-1/2 C brown sugar, packed
- 1 C butter, softened and divided
- 2 eggs, plus one yolk
- 2 C flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 4 oz dark chocolate candy bar broken into pieces because life in Mischief Bay can be bittersweet.
- 1/2 C chopped nuts because Mischief Bay is full of nuts.



Preheat oven to 350°F. Use 1 tablespoon of softened butter to grease a 13x9-inch pan. Set aside.

Cream the rest of the butter with the sugar on medium-high speed, scraping sides of the bowl several times. Add eggs and extra yolk, one at a time, mixing well. Add vanilla with the yolk.

In a separate bowl, sift together the flour, baking powder and salt. Add to the butter mixture and stir on low speed just until moistened. By hand, fold in the candy and the nuts. Bake at 350°F until a toothpick inserted in the center comes out clean, about 20 minutes.

