

## B's Blondie Bars

### INGREDIENTS:

- 1 stick unsalted butter (at room temperature)
- 1/2 cup dark brown sugar
- 1/3 cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1 cup flour
- 1/2 teaspoon salt
- 3/4 cup milk chocolate chips
- 1/2 cup chopped pecans



### DIRECTIONS:

Preheat to 350. Line an 8 by 8 baking pan with parchment paper. Cream together butter, brown sugar, granulated sugar, egg and vanilla extract. Slowly mix in flour and salt until blended. Fold in nuts and chocolate chips. Press mixture into your pan.

Bake 25 to 30 minutes, until lightly golden brown on top. Let cool, then lift the blondie cake using the parchment paper. Cut into squares like a brownie. Top with ice cream and toasted pecans if you are feeling sexy.