



Gingerbread Blondies

December 1, 2022

If you're looking for punchy gingerbread flavor with satisfyingly crispy corners and a dense, chewy center, then these are the blondies for you! The addition of corn syrup ensures a springy texture, while instant espresso powder lends depth of flavor. Make them any way you want: Gingerbread purists will enjoy them straight up with an eggnog glaze. For more texture, try them with toasted nuts and dried cherries. And for the chocoholics, a smattering of chocolate chips cuts through the warm spices. Santa will definitely enjoy these when he stops at your house!

Makes 12-24 bars

Ingredients:

- 2 ¼ cups (281g) all-purpose flour
- 1 teaspoon kosher salt (Diamond Crystal)
- ½ teaspoon baking powder
- ½ teaspoon ground cloves
- ½ teaspoon ground allspice
- ½ teaspoon freshly ground nutmeg
- 1 teaspoon Instant Espresso Powder
- 2 teaspoons ground cinnamon
- 3 teaspoons ground ginger
- 12 Tablespoons (1.5 sticks; 172g) unsalted butter, melted and cooled
- 1 ¾ cups (350g) light brown sugar
- ¼ cup molasses
- ¼ cup corn syrup
- 3 large eggs, room temperature
- 1 Tablespoon vanilla extract

Variations:

- Add ½ cup **semi-sweet chocolate chips** to the batter before baking
- Add ¼ cup **dried cherries** + ¼ cup **toasted pecans** to the batter before baking
- **Eggnog glaze:** Mix together 2 tablespoons eggnog + ½ cup confectioner's sugar and drizzle over cooled blondies, then cut into squares.

Method:

1. Preheat oven to 350°F. Adjust oven rack to middle position. Make a foil (or parchment) sling for a 13"x9" pan by layering two sheets perpendicular to each other. Let some extra hang over the sides (to use as "handles"), and push foil into corners, smoothing it up the sides of the pan. Lightly spray with cooking spray.
2. Whisk together the dry ingredients in a medium bowl: flour, salt, baking powder, ground cloves, allspice, nutmeg, espresso powder, cinnamon, and ginger.

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3. In a large bowl, whisk together cooled, melted butter, brown sugar, molasses, eggs, and vanilla. Using a rubber spatula, stir in flour mixture until no pockets of flour remain. Stir in mix-in ingredients like nuts or chocolate chips, if using.
4. Pour batter into the prepared pan, using the spatula to spread the batter evenly into the corners and smooth the top. Bake until the top is a deep brown and springs back when lightly pressed, 35 to 40 minutes, rotating the pan halfway through cooking.
5. Let blondies cool completely in the pan on a wire rack. They will firm as they cool. Using the overhang to lift them out of the pan, transfer to a cutting board, remove lining, and cut evenly into 24 bars.

*Notes

Blondies can be wrapped tightly and stored at room temperature for up to 5 days.