



## praline blondies;

1. (pray-leehn blohn'd-eez)  
*noun.* Blondies topped with a sweet pecan and sugar glaze layer.
2. Produces 18 Servings.
3. Preparation 55 mins.
4. Oven temperature set to 350.

## Ingredients;

### *Blondies*

- 1 c. butter
- 2 c. brown sugar
- 2 eggs
- 1 Tbsp. vanilla
- ½ tsp. salt
- 1 tsp. baking powder
- 2 c. flour

### *Praline Icing*

- ½ c. butter
- 1 c. brown sugar
- 1/3 c. heavy cream
- 2 c. powdered sugar
- 1 c. pecans

## Instructions;

### *Blondies*

1. Line a 13" x 9" pan with parchment paper and spray with oil.
2. In a medium sauce pot, melt the butter over medium-low heat. Stir in brown sugar until combined. Remove from heat; cool 5-10 minutes.
3. Whisk in eggs, vanilla, salt, baking powder, and flour until soft batter forms.
4. Pour batter into pan, and bake 19-22 minutes. Allow to cool.

### *Praline Icing*

5. Wipe sauce pan and return to stove. Add the butter and brown sugar and bring to a boil.
6. Add in heavy cream and bring back to a boil, stirring constantly.
7. Allow to cool, then whisk in powdered sugar and chopped pecans.
8. Spread icing over cooled blondies. Add additional pecans if desired.