

See's CANDIES®

See's Toffee-ettes® Blondies



Makes 1 large cake or several dozen small bite-sized cakes, depending on preference

Ingredients:

- 4 ½ cups all-purpose flour
- 1 ½ teaspoon baking soda
- 1 teaspoon salt
- 2 cups unsalted butter / 4 sticks softened
- 1 cup granulated sugar
- 1 cup packed light brown sugar
- 2 large eggs
- 1 ½ tablespoons vanilla extract
- 2 cups See's Toffee-ettes®, roughly chopped plus more for topping
- 1 cup See's Semi-Sweet Chocolate Chips

Instructions:

1. Preheat oven to 325°F on Convection Mode.
2. In a large bowl, whisk together flour, baking soda and salt. Set aside.
3. In a large stand mixer bowl, beat the butter, granulated sugar and brown sugar until creamy. The mixture should start to lighten in color and fall in ribbons when pulled away from the bowl.
4. Add the eggs and beat until fully incorporated.
5. Gradually beat in the flour mixture. It's best to add the flour in thirds and mix on a gentle setting.
6. Stir in Semi-Sweet Chocolate Chips.
7. Pour batter into a 9 by 13-inch pan lined with parchment paper. Top with the remaining chopped Toffee-ettes®. Bake until the top and edges of the cake are golden brown, about 12 to 15 minutes.
8. Allow the cake to cool on a wire rack for 20 to 30 minutes. Enjoy as a large cake or cut into smaller cake-ettes.