

# Candied Fruit Blondies Recipe

## Candied Fruit Products: Assorted Candied Fruits

Blondies can be a great back-to-school treat...

### Ingredients:

2 ½ cups all-purpose flour (save ¼ cup to dredge the candied fruit in)

2 ½ teaspoons baking powder

½ teaspoon salt

1 ¾ cups packed brown sugar

¾ cup (1 ½ sticks) butter or margarine, softened

2 large eggs\*

1 teaspoon vanilla extract

1 ½ cups semi-sweet chocolate chips

8oz. candied fruit\*\*



### Directions:

**PREHEAT** oven to 350° F. Grease, or line with parchment paper a 15 x 10 inch jelly-roll pan.

**COMBINE** flour, baking powder and salt in a small bowl. Beat brown sugar and butter in large bowl until creamy. Beat in eggs and vanilla extract, gradually beat in flour mixture. Cut up the candied fruit and dredge in ¼ cup flour and stir in. Stir in chocolate chips. Spread into prepared pan.

**BAKE** for 20 to 25 minutes or until golden brown. Cool in pan on wire rack.

\* For chewy blondies use 3 large eggs

\*\* For testing purposes we used candied cherries and pineapple

**NOTE** these can be made into individual servings by baking in paper-lined cupcake pans, bake for 12-15 minutes or until lightly golden. Cool in pan on wire rack. Makes approximately 36 Blondies.

Do not consume raw dough.