

Gingerbread Blondies

Ingredients:

- 10 tablespoons unsalted butter, room temperature
- 1 cup light brown sugar, packed
- 1/4 cup white granulated sugar
- 2 eggs, room temperature
- 2 tablespoons molasses
- 2 teaspoons vanilla extract
- 1 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground mace (optional)
- 1/2 teaspoon salt
- 1-3/4 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 3 tablespoons finely minced crystalized ginger (optional)



Toppings:

- 1/4 cup white granulated sugar
- 1/2 teaspoon ground cinnamon

Directions:

1. Preheat oven to 350-degrees. Line an 8-inch by 8-inch baking pan with parchment paper or foil, and spray the bottom and sides with baking spray. Set aside.
2. In the bowl of a stand mixer, affixed with the paddle attachment, mix the butter on medium-high speed until glossy. Slow the mixer down and add the brown sugar and white sugar to the butter. Mix on medium speed until light and fluffy. Add the eggs one at a time to the mixture, mixing the first egg in completely before adding the second egg.

3. Add the molasses, vanilla extract, ginger, cinnamon, cloves, nutmeg and (optional) mace to the mixture. Mix until incorporated. Change the mixer to low speed and add the flour, baking powder, baking soda and salt. Mix until just combined. Add the minced ginger if using.
4. Remove the bowl from the mixer and use a rubber scraper to ensure all the ingredients are incorporated. Dump the cookie dough into the prepared pan and press into an even layer.
5. In a small bowl mix together the sugar and cinnamon for the topping. Sprinkles the topping over the dough, gently pressing the sugar mixture into the dough.
6. Bake in 350-degree oven for 35-40 minutes or until a toothpick inserted in the middle comes out without raw batter on it (crumbs are okay. If the toothpick comes out entirely clean, then the blondies will be over baked).
7. Remove blondies from the oven and let set in the pan until cool. Once cooled, cut into desired sized bars.

Notes:

Store in an airtight container at room temperature. Blondies stay fresh for up to a week.