

CHOCOLATE CHUNK BLONDIES

INGREDIENTS:

2 ½ cups all-purpose flour
1 teaspoon baking soda
½ teaspoon baking powder
1 teaspoon salt
2 sticks unsalted butter, room temperature
1 cup granulated sugar
½ cup firmly packed brown sugar
2 large eggs
1 teaspoon LorAnn Organic Madagascar Vanilla Extract
4 ounces dark chocolate, chopped coarse
4 ounce milk chocolate, chopped coarse
1 cup chopped toasted pecans



DIRECTIONS:

1. Preheat oven to 375°F.
2. Place pecans on a baking sheet and toast in oven until fragrant, about 5 minutes. Allow to cool, then coarsely chop.
3. In a medium bowl, whisk together the flour, baking soda, baking powder, and salt.
4. In a large bowl, cream butter and sugars with an electric mixer until light and fluffy. Beat in eggs one at a time, beating well after each addition. Mix in vanilla extract. Gradually mix in flour. Stir in chocolate and pecans.
5. Spread mixture into a 9x13 baking pan. Bake for 20 - 25 minutes or until golden brown.