

# Best Blondie Recipe

## Ingredients

- 1 cup [unsalted butter](#) melted
- 1 1/4 cup brown sugar tightly packed
- 1/2 cup sugar
- 2 large eggs + 1 egg yolk room temperature preferred
- 2 teaspoons [vanilla extract](#)
- 2 1/4 cups [all-purpose flour](#)
- 2 teaspoons cornstarch
- 1/2 teaspoon baking powder
- 1 teaspoon salt
- 2/3 cup white chocolate chips
- 1 cup chopped walnuts

## Instructions

Preheat oven to 350F and line a 13x9 pan with parchment paper

1. Combine melted butter and sugar in a large bowl and stir well.
2. Add eggs, egg yolk, and vanilla extract and stir until completely combined. Set aside.
3. In a separate bowl, whisk together flour, cornstarch, baking powder, and salt.
4. Gradually stir dry ingredients into wet until completely combined.
5. Fold in white chocolate chips and nuts, if using.
6. Spread blondie batter into prepared pan and transfer to oven.
7. Bake on 350F for 25-30 minutes or until a toothpick inserted in the center comes out clean or with a few fudgy crumbs.
8. Allow to cool before cutting and enjoying