



Serve
each other
with love.
GAL. 5:13

EASTER EGG BLONDIES

INGREDIENTS

- 1/2 cup butter, melted
- 3/4 cup packed light brown sugar
- 1 large egg
- 1 1/2 tsp. vanilla extract
- 1 cup all-purpose flour
- 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1 (9-oz.) pkg. Cadbury Mini Eggs, divided (chop 1 cup of the mini eggs to stir in the batter and keep the rest, almost 1/2 cup, unchopped to use for scattering on top)

PREP TIME

15 minutes

BAKE TIME

30 minutes

INSTRUCTIONS

1 Preheat oven to 350°F. Grease an 8 x 8" baking pan or line with parchment paper; set aside.

2 In a large or medium-size bowl, add the melted butter and brown sugar, blending well. Then add the egg and vanilla extract, mixing everything well. Next, add the flour, baking powder, and salt, mixing until all ingredients are combined.

3 Fold in the 1 cup of chopped mini eggs, mixing until evenly distributed in batter. Add batter, spreading evenly, into prepared baking pan.

4 Bake at 350°F for 20 minutes, then remove from oven briefly to scatter and slightly press the remaining mini eggs on top; bake 10 more minutes, until edges are golden and center is set (a toothpick inserted in center should come out clean).

5 Cool completely in pan, then cut into squares.

Note: An easy way to "chop" the mini eggs is to put them in a zip top bag and crush into chunky pieces with a rolling pin.

mary&martha