

Whitworths

Cranberry & White Chocolate Blondies



INGREDIENTS

- 125g **Whitworths Little Jewel Cranberries**
- 100g unsalted butter, melted
- 220g caster sugar
- 1 medium egg
- 1 tsp vanilla extract
- 1 small pinch of salt
- 125g plain flour, sieved
- 75g white chocolate, broken into chunks
- 75g macadamia nut pieces

 Makes 12  Prep 15mins  30-35mins

READY...STEADY...BAKE

- ♥ Preheat your oven to 160°C/Fan 140°C/Gas Mark 3 then lightly grease and flour a 20cm square brownie tin.
- ♥ Meanwhile beat the butter and sugar together until smooth then beat in the egg and vanilla extract until pale and slightly thickened.
- ♥ Fold in the salt and flour then stir in the cranberries, chocolate and nuts.
- ♥ Transfer to the prepared tin then bake in the centre of your preheated oven for 30-35 minutes or until set in the middle.
- ♥ Leave in the tin until completely cooled then cut into 12 squares, serve and enjoy!

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Happy Baking!