THE J.M. SMUCKER Co

Gingerbread Blondies

Prep Time	Cook Time	Serves	Difficulty
15 mins	30 mins	24	N/A

Ingredients

- 1 cup (250 mL) butter, melted
- 1 1/2 cups (375 mL) packed brown sugar
- 2 eggs
- 1/4 cup (50 mL) molasses
- 2 tsp (10 mL) vanilla extract
- 2 1/4 cups (550 mL) **Robin Hood®** Original All Purpose Flour

  Robin Hood® Original All Purpose Flour
- 2 1/2 tsp (14 mL) ground ginger
- 1 tsp (5 mL) ground cinnamon
- 1/4 tsp (2 mL) ground nutmeg
- pinch of cloves
- 1 tsp (5 mL) baking soda
- 1/4 tsp (2 mL) kosher salt
- **Ginger Buttercream:**
- 1/2 cup (125 mL) butter, softened
- 2 tbsp (30 mL) molasses
- 2 cups (500 mL) icing sugar
- 1/2 tsp (2 mL) ground ginger
- 1-2 tbsp (15-30 mL) milk
- crystallized ginger, chopped, for garnish, optional

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease a 9” x 13” (3 L) baking pan and line with parchment paper.

Step 3:

Mix together first 5 ingredients in large bowl. Add remaining dry ingredients and mix until combined. Pour into prepared pan. Bake in preheated oven 25-30 minutes or until edges are lightly browned and centre is shiny. Cool on wire rack. Blondie will sink slightly while cooling.

Step 5:

Beat butter, molasses, icing sugar and ground ginger in large bowl of electric mixer. Gradually beat in 1 tbsp (15 mL) milk. Add additional milk if necessary, to achieve a smooth, spreadable consistency.

Step 6:

Spread cooled blondie with icing and top with chopped crystallized ginger if desired.

Images

