THE J.M. SMUCKER Co

Gingerbread Blondies

Makes: 24 pieces

Prep Time	Cook Time	Serves	Difficulty
N/A	N/A	N/A	N/A

Ingredients

- 1 cup butter, melted
- 1 1/2 cups packed brown sugar
- 2 eggs
- 1/4 cup molasses
- 2 tsp vanilla extract
- 2 1/4 cups Robin Hood® Original All Purpose Flour

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- 2 1/2 tsp ground ginger
- 1 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- Pinch of cloves
- 1 tsp baking soda
- 1/4 tsp kosher salt
- Ginger Buttercream:
- 1/2 cup butter, softened
- 2 tbsp molasses
- 2 cups icing sugar
- 1/2 tsp ground ginger
- 1-2 tbsp milk
- Crystallized Ginger, chopped, for garnish, optional

Directions

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

Step 2: Blondie:

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 3: Ginger Buttercream:

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

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

Images

