THE J.M. SMUCKER Co

Apple Blondies with Caramel Icing

Prep Time	Cook Time	Serves	Difficulty
30 mins	35 mins	36	N/A

Ingredients

- **Blondies:**
- 2/3 cup (150 mL) butter, softened
- 2 cups (500 mL) packed brown sugar
- 2 eggs
- 1 tsp (5 mL) vanilla extract
- 2 cups (500 mL) Robin Hood® Original All Purpose Flour

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- 2 tsp (10 mL) baking powder
- 1/4 tsp (1 mL) salt
- 1 cup (250 mL) peeled, cored, and chopped apples
- 1/2 cup (125 mL) chopped walnuts or pecans
- **Icing:**
- 1/2 cup (125 mL) butter
- 1 cup (250 mL) packed brown sugar
- 1/2 cup (50 mL) milk
- 2 cups (500 mL) icing sugar

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease and line a 13" x 9" (3 L) baking dish with parchment paper, overlapping two sides for easy removal.

Step 3:

Cream butter and brown sugar in a large bowl until smooth. Add the eggs and vanilla and mix well.

Step 4:

Stir in the flour, baking powder, salt, apples and nuts. Stir until thoroughly combined.

Step 5:

Spread batter in prepared pan.

Step 6:

Bake in preheated oven for 30 to 35 minutes, or until set and golden. Let cool slightly before icing.

Step 8:

Melt the butter in a saucepan, then add the brown sugar and milk and bring the mixture to a boil.

Step 9:

Remove from heat; let cool and stir in the icing sugar.

Step 10:

Spread onto cooled blondies.

Step 11:

Cut into 1" (2.5 cm) squares and serve.

Images

