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Go nuts with Toasted Pecan Maple Blondies

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Toasted Pecan Maple Blondies Photos Susie Iventosch

When it comes to sweets, there are few I don't like, but brownies are one of my favorites. If they have nuts, even better! If you haven't tried the brownies from Sprouts Farmers Market bakery section, they are delicious and hard to beat. We often buy one or two when we shop there. But a few weeks ago, I was craving the caramel flavor of a blondie with pecans. Sometimes blondies can be very dry and crumbly, so I added an extra topping on top of the blondie batter, so that these have a double layer of brown sugar and maple goodness! The topping keeps the blondies nice and moist, but with a delicious sugary top. The other key to keeping blondies moist is to be sure not to over-bake them.

These Toasted Pecan & Maple Blondies are chewy, dense bars with a sweet, rich, and nutty flavor. They have the warm, caramel-like taste of maple syrup combined with the deep sweetness of brown sugar, and the texture is soft and moist like a brownie but with a hint of butterscotch. Overall, they have a delightful

combination of sweetness and depth - perfect for indulging in a comforting treat any time of the day.

Toasted Pecan Maple Brownies

(Makes 16 two-inch blondies)

INGREDIENTS

Blondie Batter

6 tbsp. unsalted butter, melted and cooled

3/4 cup light brown sugar, packed

1 large egg

1 1/2 tsp. vanilla extract

1 tbsp. maple syrup

1/4 tsp. salt

1/2 tsp. baking powder

3/4 cup all-purpose flour

1/2 cup dark chocolate chips

1/2 cup toasted pecans, (or walnuts, or a combination) coarsely chopped

Maple Pecan Topping Mixture

1 oz. butter, softened to room temp (equals 2 tbsp.)

1/2 cup light brown sugar

1 tbsp. pure maple syrup

1 tsp. vanilla extract

1 cup toasted walnuts or pecans (or a combination, coarsely chopped)

DIRECTIONS

Blondie Batter

Preheat oven to 350 . Line an 8x8 inch baking pan with foil or parchment paper, leaving some length on either end to help remove the blondies once cooked. Be sure to tuck the paper/foil into the corners of the pan. Spray parchment or foil with cooking spray. Set aside. (This makes it easier to remove the blondies from the pan.)

Place the pecans (and walnuts if using both) on a separate baking sheet, lined with foil, and bake for about 5-7 minutes, or until the nuts begin to have a nice aroma and turn slightly brown. Keep your eye on them so they don't burn. Remove from oven to cool.

Blend flour, baking powder, and salt in a bowl. In a separate, larger bowl, blend butter and brown sugar until combined. Whisk in egg, vanilla, and maple syrup. Blend well.

Gently fold dries into egg mixture. Stir in chocolate chips. Spread batter into the bottom of the prepared baking pan.

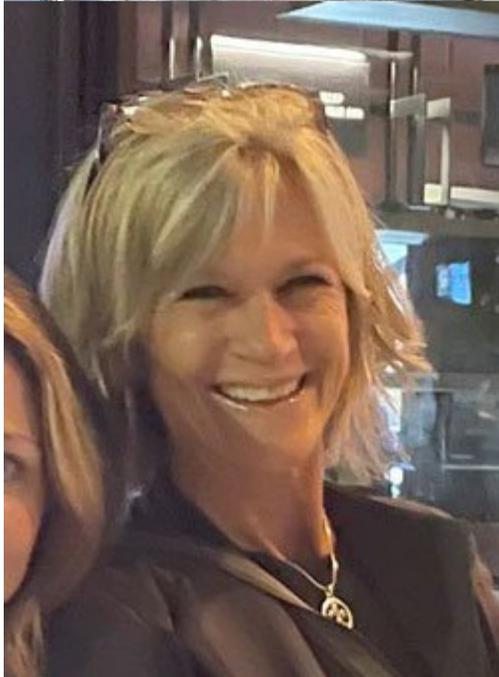
Maple Pecan Topping

With a fork or wooden spoon, blend softened butter and brown sugar until blended. Stir in vanilla, maple syrup, and toasted chopped nuts to combine well.

Using an offset spatula, evenly spread a thin layer of this mixture over the blondie batter.

Bake for 22-24 minutes in preheated oven until golden brown and the top is not jiggly. Remove from oven and cool to room temp.

Remove blondies from the pan and cut into 2-inch squares. Store in an airtight container until ready to serve.



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