

Cranberry Chocolate Chip Blondies

INGREDIENTS:

1/2 cup unsalted butter (1 stick), melted
1 large egg
1 cup light brown sugar, packed
1 tablespoon Vanilla Extract
1/2 teaspoon Ground Cinnamon
1 cup all-purpose flour
3/4 cup Rubi Reds Sweetened Dried Cranberries
3/4 cup semi-sweet chocolate chips



DIRECTIONS:

Preheat oven to 350F. Line an 8-by-8-inch baking pan with parchment paper and set aside. Melt butter, let cool slightly and add the egg, brown sugar, vanilla, cinnamon, and whisk until smooth. Add the flour and stir until just combined, don't over mix. Stir in the cranberries and chocolate chips. Turn batter out into prepared pan, smoothing the top lightly with a spatula.

Bake for about 24 to 26 minutes, or until done. A toothpick inserted in the center should come out clean (as long as you're not hitting chocolate), or with a few moist crumbs, but no batter. Allow blondies to cool in pan for at least 1 hour before slicing and serving. Blondies will keep airtight at room temperature for up to 1 week, or in the freezer for up to 6 months. Adapted from avericooks.com