

CopyCat Applebee's Maple Butter Blondie

Ingredients

For the Blondies:

1 Cup All Purpose Flour
1 Cup Brown Sugar Packed
1 Egg
 $\frac{1}{4}$ Cup Walnuts Roughly Chopped
 $\frac{1}{3}$ Cup Butter Melted
1 Tablespoon Vanilla extract
 $\frac{1}{2}$ Teaspoon Baking Powder
 $\frac{1}{8}$ Teaspoon Baking Soda
Pinch of Salt
1 Cup White Chocolate Chips

For the Maple Butter Sauce:

$\frac{3}{4}$ Cup Maple Syrup Use Pure Maple Syrup if possible
 $\frac{1}{2}$ Cup Butter
 $\frac{3}{4}$ Cup Brown Sugar Packed
 $\frac{1}{4}$ Cup Walnuts Roughly Chopped (optional)
Pinch of Salt

Directions

For the Blondies:

Preheat the oven to 350 degrees F.

Stir brown sugar and melted butter together. Add egg and vanilla. Mix well.

Stir in salt, baking powder, and baking /soda. Gradually add flour a little at a time. Stir until just combined.

Fold in white chocolate chips and chopped walnuts.

Evenly spread batter into a greased 9×9 inch pan lined with

foil.

Bake 20-25 minutes or until a toothpick inserted in the center comes out with just crumbs.

For the Maple Butter Sauce:

In a medium saucepan, melt butter over medium heat. Stir in maple syrup and brown sugar. Stir constantly until sugar is dissolved. Fold in walnuts.

Serve blondies topped with maple butter sauce and a scoop of vanilla ice cream if desired.