

Brown Butter Pecan Blondies

Ingredients

- Unsalted butter | 225 g | 1 cup
- Light brown sugar, packed | 300 g | 1½ cups
- Granulated sugar | 50 g | ¼ cup
- Large eggs | 2
- Large egg yolk | 1
- Vanilla extract | 10 ml | 2 teaspoons
- Pecans, roughly chopped | 120 g | 1 cup
- All purpose flour | 250 g | 2 cups
- Baking powder | 2 g | ½ teaspoon
- Salt | 3 g | ½ teaspoon
- Whole pecan halves | 12 to 16

Instructions

1. Melt the butter in a small saucepan over medium heat. Continue cooking, swirling often, until foamy, golden, and dotted with browned bits, about 5 to 8 minutes. Transfer to a mixing bowl and cool for 10 to 15 minutes.
2. Preheat the oven to 350°F. Line a 9 inch square baking pan with parchment paper. Spread the chopped pecans on a separate baking sheet and toast for 5 to 7 minutes. Set aside to cool.
3. Whisk the brown sugar and granulated sugar into the cooled brown butter until well combined.
4. Add the eggs and egg yolk one at a time, then mix in the vanilla until the batter is smooth and slightly thickened.
5. Fold in the flour, baking powder, and salt just until no dry flour remains. Gently fold in the toasted chopped pecans.
6. Spread the batter evenly in the prepared pan. Place the whole pecan halves across the top, spacing them for individual squares.
7. Bake for 27 to 32 minutes, until the edges are set and the top is lightly crackled. A toothpick near the center should come out with a few moist crumbs.
8. Cool completely in the pan before lifting out with the parchment and cutting into squares.

Note & Storage

- Let the brown butter cool before mixing the batter so the eggs are not added to hot butter.
- Fold the flour only until combined to keep the blondies soft and chewy.
- Avoid overbaking. A few moist crumbs on a toothpick are better than a completely clean toothpick.
- Let the blondies cool completely before cutting for cleaner squares.
- Store in an airtight container at room temperature for up to 3 days or refrigerate for up to 5 days.
- Freeze for up to 2 months with parchment paper between layers. Thaw at room temperature before serving.