

BLONDIES WITH DARK ROOTS

Ingredients:

cooking spray
1 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
5 1/3 tablespoons (1/3 cup) unsalted butter at room temperature
3 ounces cream cheese, at room temperature
1 cup packed light brown sugar
1 large egg
1 tablespoon vanilla extract
1/2 cup chopped hazelnuts
1/4 cup sweetened shredded coconut
1/2 cup dark chocolate chips or chunks



Directions:

Preheat the oven to 350 degrees F. Mist an 8-inch-square glass baking dish with cooking spray .

Whisk the flour, baking powder, baking soda and salt in a small bowl.

Beat the butter and cream cheese in the Bosch bowl with the whips at speed 2 until fluffy. Add the brown sugar and beat 3 to 4 more minutes. Beat in the egg and vanilla. Add the flour mixture and mix on low speed until just combined. Fold in the hazelnuts, coconut and chocolate chips with a wooden spoon.

Spread the batter in the prepared pan and bake until a toothpick inserted into the center comes out clean, 35 to 40 minutes. Let cool 20 minutes in the pan before slicing.