



TOFFEE CHOCOLATE CHIP BLONDIES

BAKED GOODS



INGREDIENTS

- 1/4 cup + 2 Tbsp. STAR Extra Light Olive Oil
- 1 cup light brown sugar, packed
- 1 large egg
- 2 tsp. vanilla extract
- 1/4 tsp. kosher salt
- 1 cup all-purpose flour
- 1/3 cup chocolate chips (1 Tbsp. reserved)
- 1/3 cup toffee chips (1 Tbsp. reserved)

PREP TIME:
30 MINS
TOTAL TIME:
30 MINS
SERVES:
16

Extra Light Olive oil is perfect for cooks who desire the health benefits of traditional olive oil, but not a distinct olive taste in their baked goods. Replace butter, margarine and other oils using our conversion chart at starfinefoods.com



INSTRUCTIONS

1. Preheat the oven to 350 degrees. Grease a square 8×8 baking dish.
2. In a medium bowl, mix together olive oil and the brown sugar with a wooden spoon until mixed well. Add the egg and vanilla and mix to combine. Stir in the salt and flour and mix until all of the dry ingredients are incorporated. Mix in the chocolate chips and toffee chips (reserving 1 Tbsp. of each.)
3. Spread the dough into the prepared baking dish and spread evenly with a spatula. Sprinkle the remaining chocolate chips and toffee chips evenly over the top. Bake in a 350 degree oven for 22-25 minutes, until the top is golden brown.
4. Cool completely before cutting into 16 squares and serve.