



White Chocolate Brownies (Blondies)

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These chewy white chocolate brownies are made with real, premium white chocolate instead of regular chocolate chips and cocoa powder, and are sure to convert you to the church of white chocolate.

Course Dessert

Cuisine American

Prep Time 20 minutes

Cook Time 40 minutes

Total Time 1 hour

Servings 16 squares

Calories 343kcal

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Ingredients

- 8 oz premium white chocolate finely chopped (225g)
- 1 cup butter cut into Tbsp-sized pieces (226g)
- 1 ½ cups sugar (300g)
- 1 teaspoon [vanilla extract](#)
- 2 eggs
- ½ teaspoon salt
- 2 ¼ cups [all-purpose flour](#) (282g)
- ⅓ cup melted white chocolate chips for drizzling (optional) (100g)

Instructions

1. Preheat oven to 350F (175C) and line a 9"x9" square pan with parchment paper (or grease pan)
2. In a large, microwave-safe bowl, melt your white chocolate and butter together at 15 second increments (pause between each increment to stir well, you do not want the chocolate to get too hot or it may seize).
3. Stir in sugar and vanilla until well-combined.
4. Add eggs and stir well.
5. Sprinkle the salt over the batter and stir until all ingredients are well-combined.
6. Gradually add flour to the batter, stirring until completely combined.
7. Spread into prepared baking pan and bake on 350F (175C) for 40–45 minutes (a toothpick inserted in the center should come out clean or with few crumbs -- not wet with batter).
8. Allow to cool, then cut and drizzle with melted white chocolate. Allow to set until chocolate hardens (this only takes about 5 minutes) and enjoy!

Nutrition

Serving: 1brownie | Calories: 343kcal | Carbohydrates: 43g | Protein: 4g | Fat: 18g | Saturated Fat: 11g | Trans Fat: 1g | Cholesterol: 55mg | Sodium: 198mg | Potassium: 82mg | Fiber: 1g | Sugar: 29g | Vitamin A: 390IU | Vitamin C: 1mg | Calcium: 45mg | Iron: 1mg

White Chocolate Brownies (Blondies) <https://sugarspunrun.com/white-chocolate-brownies-blondies/> Find more great recipes at SugarSpunRun.com!