

Double Chocolate Chip Blondie Bites

<http://unihomemaker.com/2013/07/19/double-chocolate-chip-blondie-bites/>

Ingredients:

- 1/2 cup (1 stick) of unsalted butter, melted
- 1 cup of dark muscovado sugar
- 1 egg
- 1 teaspoon of vanilla extract
- 1 1/2 cups of all-purpose flour
- 1 teaspoon of baking powder
- a pinch of salt
- 1/2 cup of semi-sweet chocolate chips
- 1/2 cup of white chocolate chips

Preparation:

Preheat the oven to 350 degrees F. Line baking cups in the muffin pan.

Using a stand or electric mixer (or mix by hand) mix together butter and sugar until combined. Beat in egg and vanilla extract. Then add flour, baking powder and salt. Continue to beat until combined, scraping down the sides of the bowl. Then fold in semi-sweet and white chocolate chips.

Using a 1-1/2 tablespoon cookie scoop, spoon batter into each baking cup (about 1/3 full). Bake for 12-14 minutes or until the tester/toothpick inserted into the center comes out clean. Cool slightly in the pan before transferring them to the cooling rack.