

Pumpkin Ale Brown Butter Blondies

<http://unihomemaker.com/2013/08/15/pumpkin-ale-brown-butter-blondies/>

Ingredients:

- 3/4 cup (1 1/2 sticks) of unsalted butter
- 1 1/2 cups of all-purpose flour
- 1 teaspoon of baking powder
- 1/2 teaspoon of salt
- 1/2 cup of granulated sugar
- 1/2 cup of light muscovado sugar
- 2 eggs
- 1 teaspoon of vanilla bean paste
- 1/2 cup of pumpkin ale (I used Blue Moon)

Preparation:

Preheat the oven to 350 degrees F. Grease a 9" x 13"-inch baking pan.

In a small sauce pan over medium heat, brown butter and stir occasionally. Once browned, remove from heat immediately. Keep in mind that once you remove butter from heat, it will continue to brown while it continues to cook. Keep a close eye on the butter, as it can burn quickly. Set aside and let the brown butter cool.

In a medium bowl mix together flour, baking powder and salt; set aside.

Using a stand or electric mixer (or mix by hand) mix brown butter and sugars until combined. Beat in eggs and vanilla paste. Then add flour mixture to the butter mixture a little at a time alternating with the pumpkin ale. Pour batter into the prepared pan, using your spatula to distribute the batter evenly.

Bake for 25-30 minutes (rotating once halfway through) or until toothpick/tester inserted into the center comes out clean. Let the blondies cool completely before cutting.