

Pumpkin Ale Peanut Butter Cup Blondies

<http://unihomemaker.com/2013/09/30/pumpkin-ale-peanut-butter-cup-blondies/>

Ingredients:

- 1/2 cup (1 stick) of unsalted butter, melted
- 1 cup of dark muscovado sugar
- 1 egg
- 1/2 cup of pumpkin ale
- 1 1/2 cups of all-purpose flour
- 1 teaspoon of baking powder
- 1/2 teaspoon of pumpkin pie spice
- 1/4 teaspoon of salt
- 15 miniature dark peanut butter cups, unwrapped and halved

Preparation:

Preheat the oven to 350 degrees F. Grease an 8-inch square baking pan.

In a medium bowl, whisk together butter, sugar, egg and pumpkin ale together; set aside.

Using a stand or electric mixer (or mix by hand) combine flour, baking powder, pumpkin pie spice and salt. Slowly pour the butter/ale mixture into the flour mixture and continue to mix until just moistened, scraping down the sides of the bowl. Scrape batter into the prepared pan. Using a spatula, distribute the batter evenly around the pan. Arrange the peanut butter cups over the batter.

Bake for 27-30 minutes or until toothpick/tester inserted into the center comes out clean. Let the blondies cool in the pan on the cooling rack completely before serving.